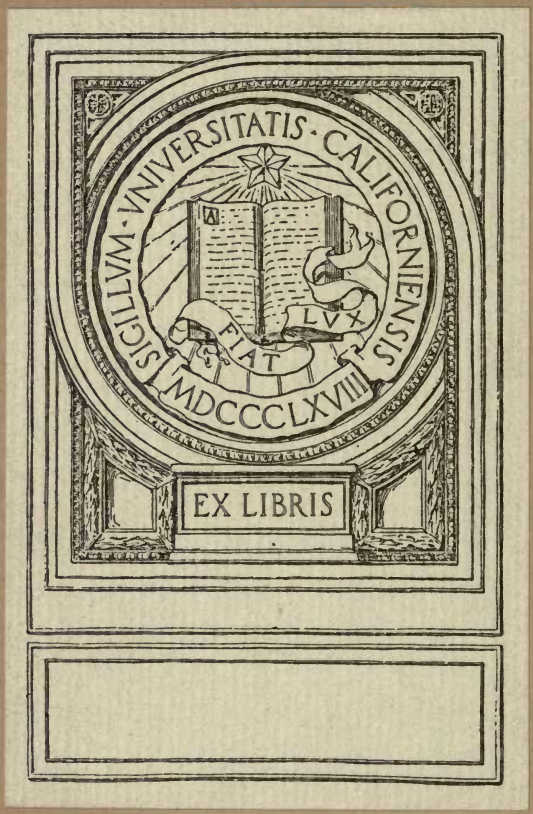
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POMOLOGIA BRITANNICA;

OR,

FIGURES AND DESCRIPTIONS

OF THE

MOST IMPORTANT

VARIETIES OF FRUIT

CULTIVATED IN

GREAT BRITAIN.

1799-1865

British Fruits.

BY

JOHN LINDLEY, Ph. D. F.R.S.

ETC. ETC. ETC.

PROFESSOR OF BOTANY IN UNIVERSITY COLLEGE, LONDON.

IN THREE VOLUMES.

VOL. I.

LONDON:

HENRY G. BOHN, YORK STREET, COVENT GARDEN.

MDCCCXLI.

Mrs Withers. del.

Pub by J. Ridgway

Piccadilly Nov. 1. 1827.

S. Watts. Sc.

THE WAVED-LEAVED PINE-APPLE.

The Waved-Leaved Pine. *Hort. Soc. Fruit Cat. p.* 14.
Ananassa debilis. *Lindley in Bot. Reg. fol.* 1068 *in textu.*

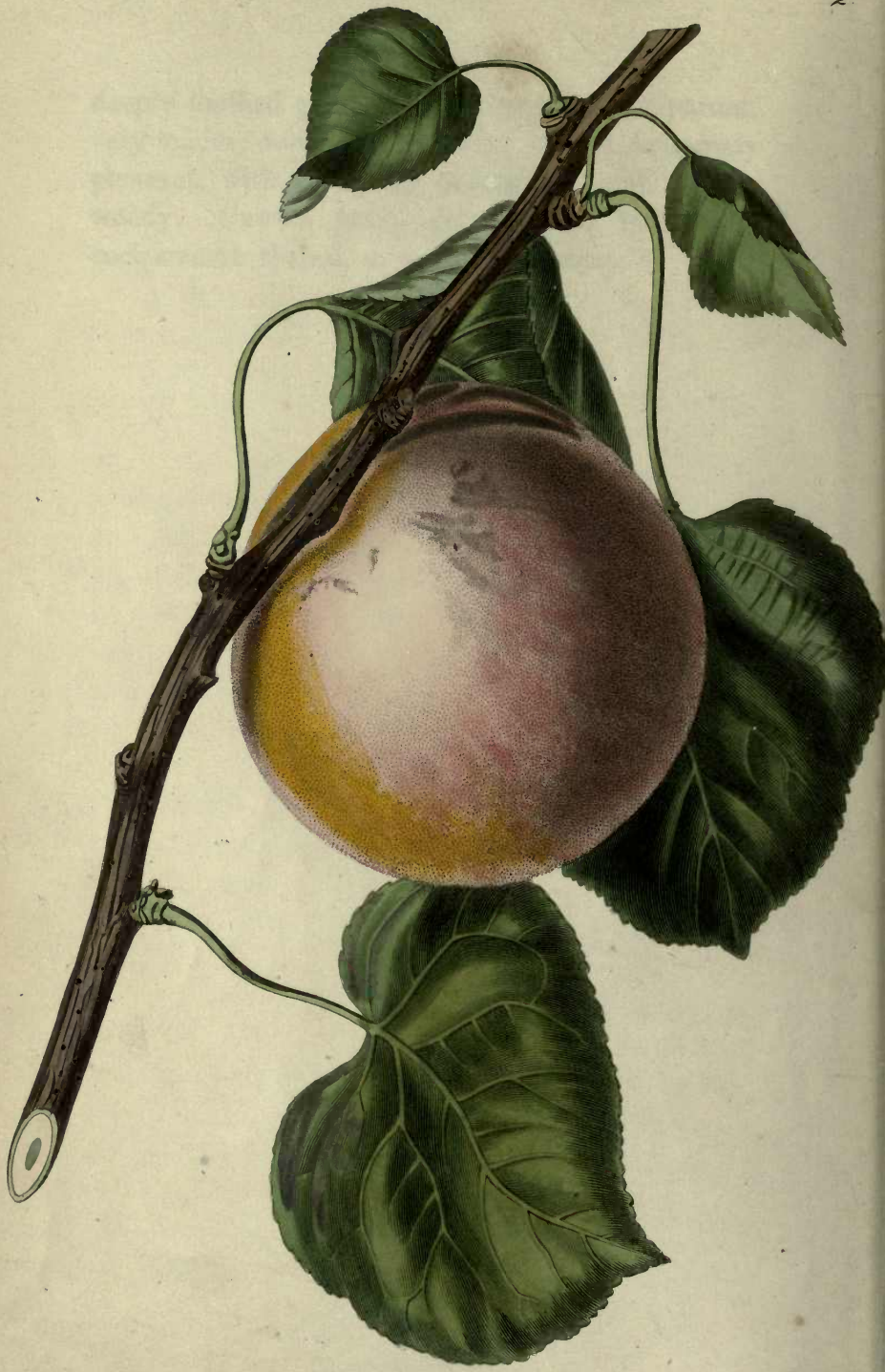
This Pine was first introduced into notice by Mr. Miller, of the Bristol Nursery; but its origin is unknown. It is readily distinguished from all others by its flaccid, waved leaves, which never acquire the rigid, erect character of the Queen Pine and its varieties. From its peculiar habit, it has been considered, in the work above quoted, as a distinct species. It fruits in about two years from the sucker.

Leaves large, flaccid, spreading, wavy, dark green, slightly mealy above, and stained with dull purple; teeth reddish, small, equal sized; the full-grown leaves are about three feet long, and a well-grown fruiting plant occupies a space of about three feet in diameter.

Flowers pale purple.

Fruit oblong, or tun-shaped; before ripening very deep green, when ripe dull yellow, with a greenish cast on one side; nearly destitute of mealiness. Pips projecting, middle-sized, pointed, as long as the scales, the uppermost of which are nearly destitute of a point, the lowest have a withered,

deeply toothed point. Flesh yellow, transparent, very tender, delicate, and juicy; flavour extremely pleasant, with a slightly perceptible acid. Core woody. Crown large, not disposed to become cock's-comb shaped, or to be proliferous.



Wm Withers del. Pub by J. Ridgway 169 Piccadilly Nov. 1. 1827. J. Watts. sc.

ROYAL APRICOT.

Abricot Royal, *Bon Jardinier for* 1827, *p.* 288. *Noisette Manuel complet du Jardinier,* 2. 490. *Hort. Soc. Cat. of Fruits, p.* 7. *No.* 50.

The authors of the Bon Jardinier, in which work this first appeared in 1826, pronounce the present variety to be even superior to the Moor-park, their Abricot Pêche, and with some justice. It ripens from a week to ten days before that kind, possesses all its good qualities, and is less subject to be imperfectly matured on one side. Its flesh when bruised becomes transparent. It may be readily distinguished from the Moor-park, not only by these characters, but also by the passage in the edge of its stone being scarcely pervious, by its form being less compressed, and by its not acquiring the size of the Moor-park.

Raised a few years since in the Royal Garden of the Luxembourg, whence a plant was sent to the Horticultural Society by M. Hervy the Director.

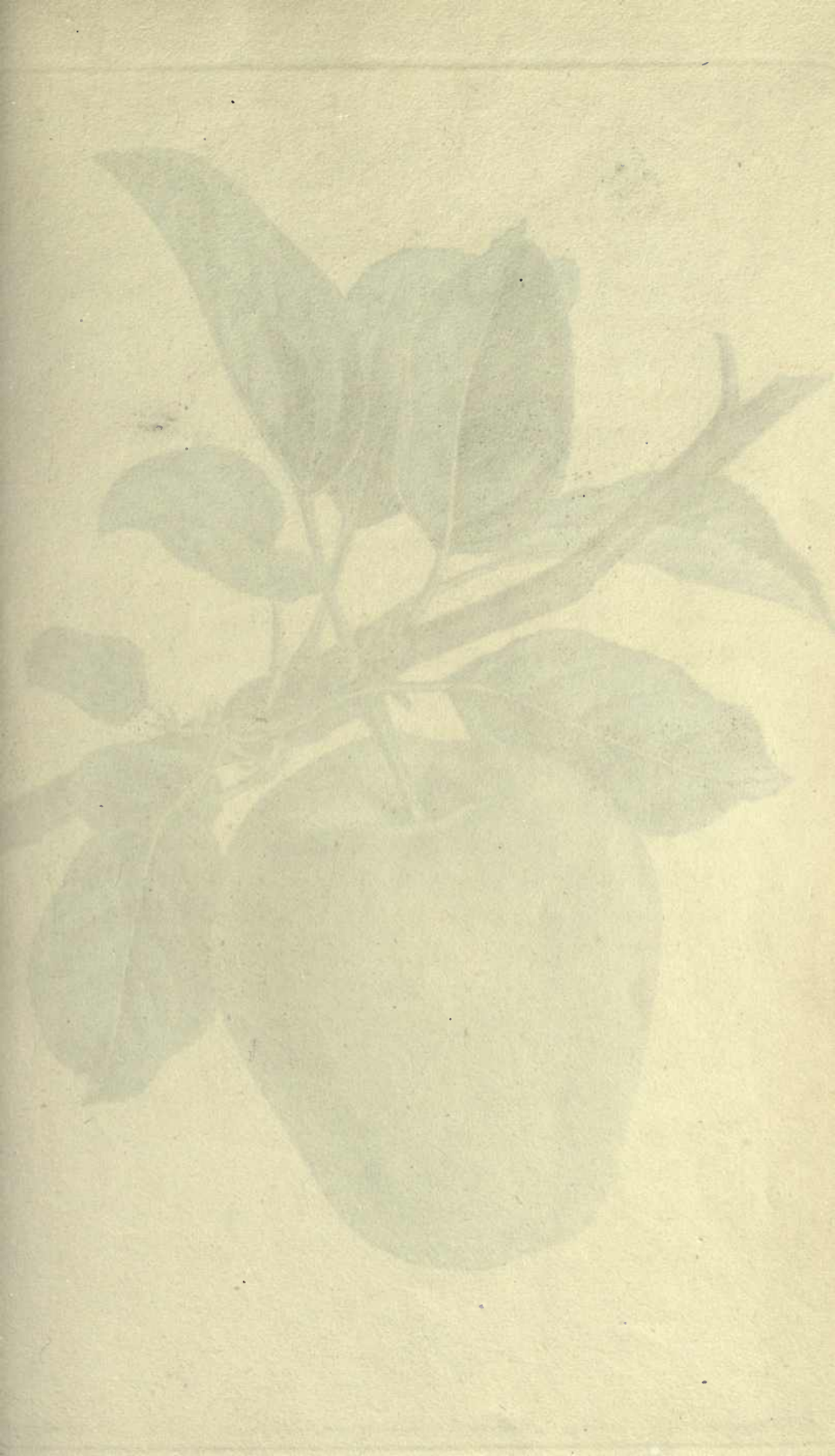
Our drawing was made from specimens produced in the Chiswick Garden.

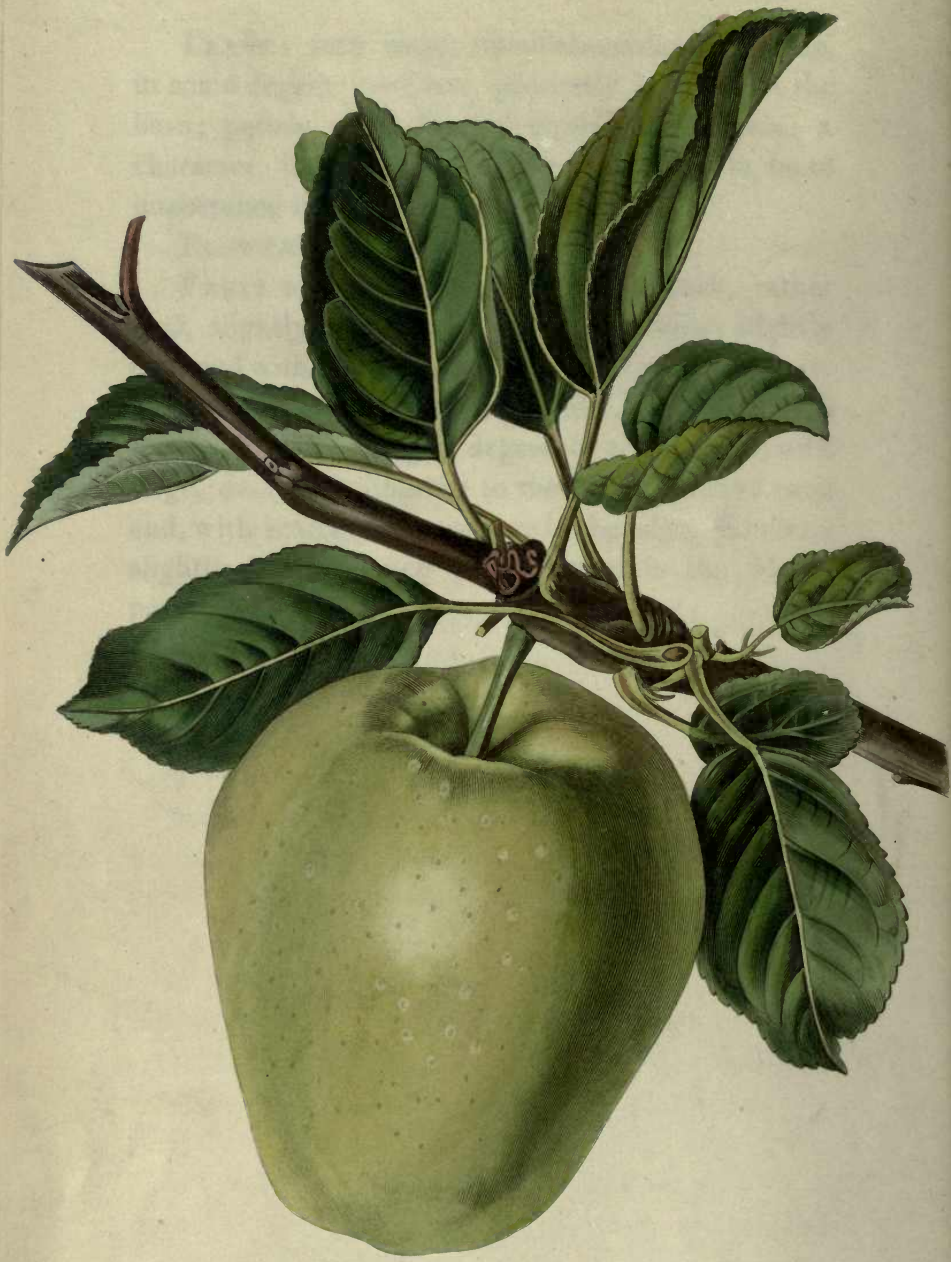
Wood strong, rather longer jointed than in the Moor-park; when ripe, closely marked with pale transverse specks, appearing through the openings in the epidermis.

Leaves very large, roundish-cordate or ovate, in some degree cucullate, generally auricled at the base; petiole with about 6 equidistant glands: a character, however, which is too variable to be of importance in apricots.

Flowers of the ordinary size.

Fruit next in size to the Moor-park, rather oval, slightly compressed, of a dull yellow, slightly coloured with red on a small space. Suture shallow. Flesh pale orange, very firm, juicy, sweet and high flavoured, with a slight degree of acidity. Stone large, oval, not adhering to the flesh, blunt at each end, with scarcely any passage in the edge. Kernel slightly bitter; much less so than in the Moor-park.





Mrs Withers. del. Pub. by J. Ridgway 169 Piccadilly Nov. 1. 1827. J. Watts. sc.

THE SUGAR-LOAF PIPPIN.

Sugar-Loaf Pippin. *Hort. Soc. Cat. of Fruits, p.* 148, *No.* 1078.
Dolgoi Squoznoi. *Ibid, p.* 116, *No.* 254.

An excellent summer apple, ripe about the beginning of August, among the earliest of the varieties. It appears to be of Russian origin, having been sent to the Horticultural Society by Mr. Martin Miller Call, of the Taurida Garden, under the name of Dolgoi Squoznoi, — two Russian words signifying, *dolgoi*, long, and *squoznoi*, transparent.

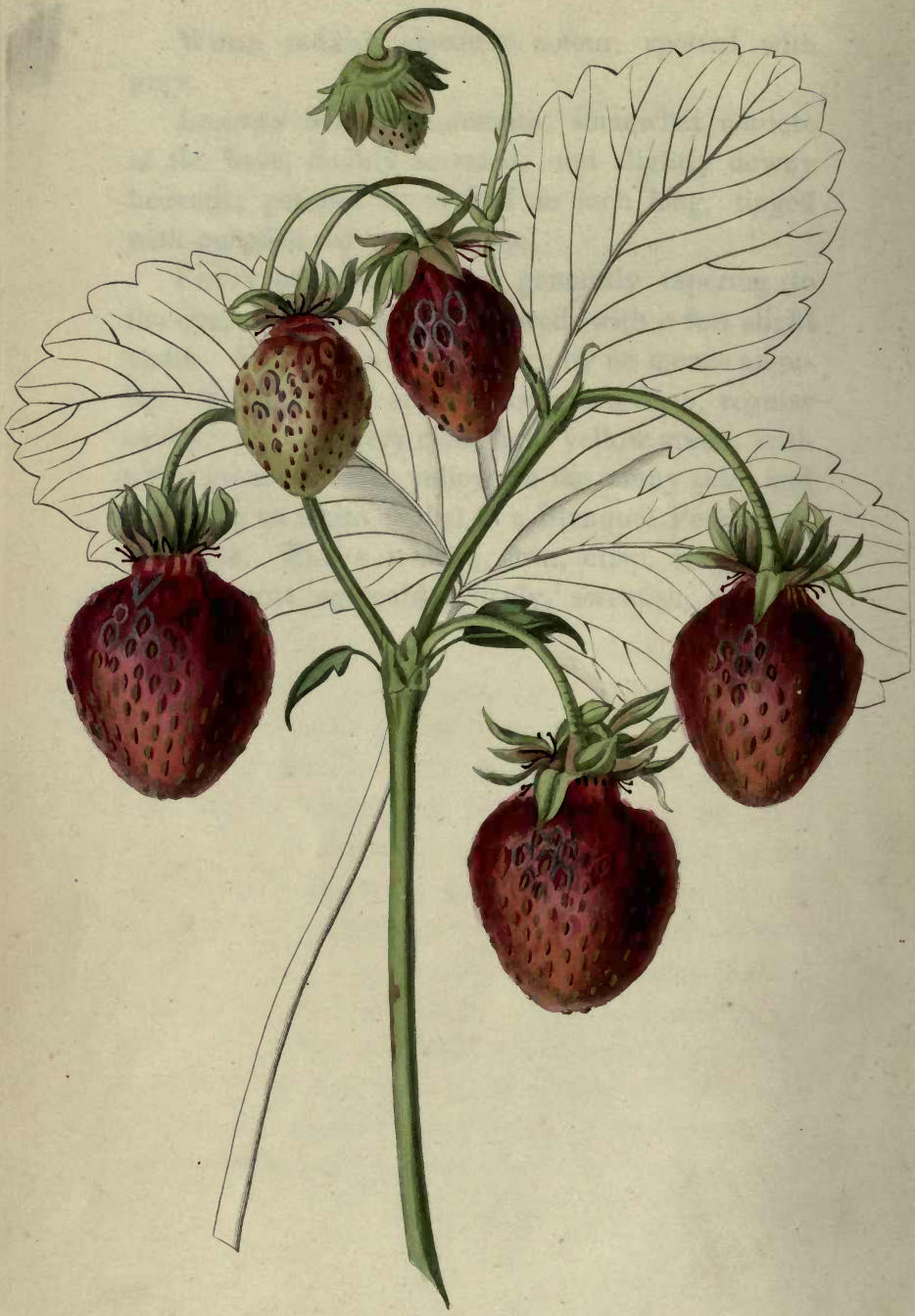
It was also received at the Chiswick Garden from Mr. Dymond, nurseryman, of Exeter, with the name here adopted. At the period of the year when this matures, there is scarcely any apple which possesses the same good qualities. But after having been gathered a week or ten days, the flesh becomes soft and mealy.

In form and colour it is very like the Siebenschläfer Apple of Christ, but that variety does not ripen till November: it is also closely allied to a variety sold by Mr. Dymond, of Exeter, under the name of Hutchins's Early Seedling — if it be not the very same.

Wood reddish chestnut colour, spotted with gray.

Leaves ovate, acuminate, somewhat cordate at the base, doubly serrated, and slightly downy beneath; petioles about half an inch long, tinged with purplish red at their base.

Fruit ovate or oblong, generally tapering to the eye, which is much hollowed, with a few slight plaits. Transverse Outline by no means angular. Stalk about an inch long, in a deep, regular cavity. Skin a very clear light yellow green, with a few greenish dots, yellow on the sunny side, and becoming as white as that of a Blanquet Pear when fully ripe. Flesh whitish, firm, crisp, very juicy, with a most agreeable, lively, sweetish, subacid flavour.



Mrs Withers del. Pub. by J. Ridgway 169 Piccadilly Nov. 1. 1827. J. Watts sc.

SWEET CONE STRAWBERRY.

Sweet Cone Strawberry. *Hort. Soc. Trans. vol. vi. p.* 186. *Hort. Soc. Cat. of Fruits, p.* 56.

This Strawberry was raised by Thomas Andrew Knight, Esq., in his garden at Downton Castle, in Herefordshire, in the year 1817, from a seed of the Old Pine or Carolina, impregnated by the pollen of the Old Black, thus combining the qualities of the two best-flavoured strawberries at that time existing in our gardens. Its greater affinity is to its male parent, and it has consequently been placed, in the paper above quoted from the Transactions of the Horticultural Society, in the class of Black Strawberries. It is a moderate bearer, but produces fruit more abundantly in a shaded and moist situation than when exposed to much sun. It is hardier than the Old Black Strawberry. The plants grow bushy, producing few runners. The deficiency is, however, frequently supplied by the first scapes forming young plants, which when put into the ground emit roots.

Leaves yellowish green; foot-stalks erect and slightly hairy; leaflets small, oval, coarsely serrated, convex, their upper surface very slightly hairy.

Scapes as long as the leaf-stalk, upright, slightly hairy, with short pedicels.

Calyx large, reflexed; Petals rather large, obovate; Stamens of moderate length, with perfect anthers.

Fruit of good size, with a neck, a lengthened cone in shape, bright shining scarlet. Grains prominent. Flesh firm, red, very rich, and high flavoured.

Mrs. Withers del. Pub. by J. Ridgway 169 Piccadilly Dec. 1. 1827. J. Walton

THE OSLIN APPLE.

Oslin Apple. *Hort. Soc. Fruit Catalogue, p.* 134.
Oslin Pippin. *Nicol's Fruit and Kitchen Gardener, ed.* 4. *p.* 255. *Gardener's Calendar, ed.* 4. *p.* 164.
Original Pippin, *of some.*
Oslin Pippin *or* Arbroath Pippin. *Forsyth's Treatise, ed.* 7. *p.* 119.
Orgeline *or* Orgiline. *Forsyth's Treatise on Fruit Trees, ed.* 5. *p.* 119.

This delicious variety is the best, except the Kerry Pippin, of all the early autumn apples. It ripens about the middle of August, and is remarkable for its hardiness, beauty, and rich high-flavoured flesh, which is strongly perfumed with the aroma of anise: it possesses also the valuable property of keeping much better than most of the fruits that ripen about the same time. It is a great bearer; and if suffered to hang upon the tree until fully ripe, and eaten immediately after being gathered, is scarcely equalled by any apple of any season: in short, it is indispensable to every fruit-garden, however small.

There is a tradition that it was originally brought to Scotland, from France, by the monks of the Abbey of Arbroath in Angusshire, whence it is

occasionally called the Arbroath Pippin: but it is more probable that it was raised there from seed, as it is not to be found at the present day among the continental varieties; and it is not to be supposed that a kind so much superior to the greater part of the apples of France, Germany, and Holland, would have been lost in the country where it was first produced.

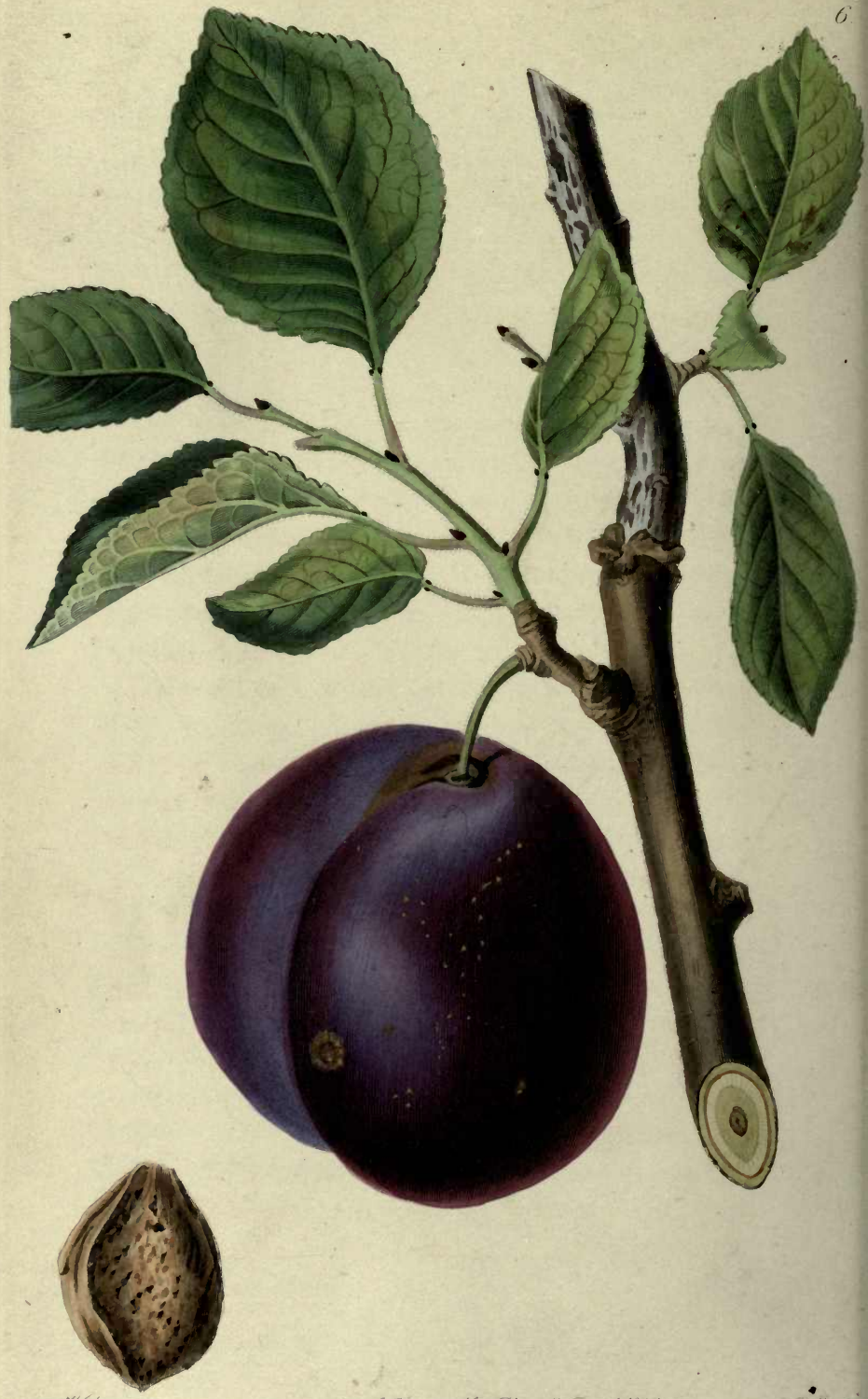
According to Nicol, this is also called the Original Pippin, from the circumstance of its growing freely by the branches when stuck into the ground.

Wood strong, stiff, erect, dull grayish purple, downy when young, with a few whitish specks, which increase considerably in number as the wood becomes older.

Leaves nearly round, cordate at the base, evenly serrated, collapsing, green, and downy beneath, turning yellow in the autumn; petioles downy, slightly tinged with purple; stipules subulate.

Flowers middle-sized, slightly tinged with pink.

Fruit roundish, depressed, without angles; eye rather prominent, with a few moderately sized plaits; Stalk short, thick, not deeply inserted; Colour pale bright lemon when the fruit is fully ripe, intermixed with a little bright green, and sprinkled with numerous spots of the same. Skin remarkably thick and tough. Flesh inclining to yellow, hard, crisp, juicy, very rich, and highly flavoured.



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THE MIMMS PLUM.

Mimms Plum. *Hort. Transactions, vol. iv. p.* 208. *Fruit Catalogue, p.* 97.

This variety is said to have been raised many years since from a stone of the Blue Perdrigon Plum in the Garden of Henry Browne, Esq. at North Mimms Place in Hertfordshire, and was exhibited at a meeting of the Horticultural Society in 1819, by Mr. William Morgan, at that time Gardener to Mr. Browne.

The original tree is trained to a wall with an eastern aspect, where it bears regularly and abundantly. The fruit is large and handsome, of a rich reddish purple colour, in size and figure approaching the Magnum Bonum, but more spherical. It is a pleasant dessert plum, but its great excellence is as a pie-fruit; it melts perfectly when baked, and possesses that just proportion of acidity and sweetness which is so essential to the confectioner, and so rarely to be found. The tree succeeds well as an open standard.

There is a variety cultivated near Manchester, under the name of the Imperial Diadem Plum, that apparently is in no respect different from

this, with which it agrees in wood, foliage, period of maturity, size, colour, and quality. The origin of the Imperial Diadem is, however, probably not the same as that of the Mimms Plum, which suggests the possibility of some difference that has not yet been detected, for which reason the two are not actually combined in this place.

Wood wiry, smooth, dull brownish purple, with short joints; the lower part of the young shoots is thickly covered with brown specks; the buds are dull blackish gray.

Leaves oblong, quite flat, obtuse, rather unequally crenated, smooth on the upper surface, pubescent on the under surface and petiole. Glands two, globose, minute, at the base of the leaf.

Flowers rather early, above the ordinary size.

Fruit oblong, with an oblique apex, and broad shallow suture, of the very largest size among plums, of a light clear purple colour, upon a greenish ground, which is fully exposed on the shaded side of fruit produced upon walls; bloom copious, easily rubbed off. Skin thickish, a little marked with brownish specks. Flesh pale dull greenish yellow, tender, juicy, and very agreeably flavoured, like an Orleans Plum in perfection. Stone separating freely, very rugged, with a thin, irregular edge. Stalk pubescent.

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THE GROVE-END SCARLET STRAWBERRY.

Grove-End Scarlet Strawberry. *Hort. Transactions, vol. v. p.* 399. *Fruit Catalogue, p.* 53.
Atkinson's Scarlet Strawberry, *of some Gardens.*
Wilmot's Early Scarlet Strawberry. *Hort. Soc. Fruit Catalogue, p.* 53.

This excellent variety was raised from seed in the Garden of William Atkinson, Esq. at Grove-End, near Paddington, in 1820, and was first exhibited to the Horticultural Society in 1822. It has since that time been distributed very extensively both by Mr. Atkinson and the Horticultural Society, and is now to be found in most Gardens where choice fruit is cultivated. It has supplied the market of the metropolis with forced fruit during the two last seasons, from the Garden of one of the principal market gardeners, under the name of the Early Scarlet.

As a variety of the class of Scarlet Strawberries, it possesses peculiar merit; it is a most productive bearer; the fruit is supported stiffly above the earth; it forces as well as, if not better than, any other sort, bears carriage securely, is remarkably handsome, and, though slightly acid, is very well flavoured.

Foot-stalks long, and nearly smooth. Leaflets small, oblong, very deeply and sharply serrated, of a light clear green colour, and slightly hairy on the upper side.

Scapes shorter than the footstalks, peduncles long, elevating the fruit clear of the leaves.

Calyx large, and reflexed. Petals unusually large, with a marked tendency to exceed the usual number 5, being frequently 8 or 9. Filaments strong; Anthers perfect.

Fruit particularly large for a Scarlet Strawberry, of a flattened spherical figure, and a bright light vermilion colour. Grains deeply sunken, with the intervals between them flattened. Flesh pale red, and firm.

Mrs Withers del. Published J. Ridgway 169 Piccadilly Dec. 1. 1827. J. Walker sc.

THE BARNET RASPBERRY

Barnet Raspberry. *Hort. Soc. Fruit Catalogue, p.* 196.
Cornwall's Prolific Raspberry
Cornwall's Seedling Ditto ...
Cornwall's Red Ditto .....
Large Red Ditto ..... } *of various Gardens.*

This variety is said to have been raised from seed in the Garden of a Nurseryman named Cornwall, at Barnet in Hertfordshire, from which cause it has received the several different appellations enumerated above.

It is to be distinguished from the Red Antwerp Raspberry, in the canes being much inclined to branch, and in the prickles being long, slender, and reddish: the prickles of the Red Antwerp are deep purple, short, and much dilated.

It is very prolific, and ripens early; but not bearing carriage well, it is not cultivated for the supply of the market: it is, however, grown in a number of private Gardens, on account of its great excellence.

Canes long, yellowish green, frequently tinged with purple, and branching towards the ground; they are thickly covered with slender bristles, which

become stronger towards the upper extremity, and assume a dull brown colour early in the autumn.

Bearing-Wood strong, and nearly smooth.

Leaves large, rugose, slightly plaited, and irregularly serrated.

Clusters large. Fruit of a greater size than in any variety except the Red Antwerp, globular, inclining to conical, of a bright deep transparent purplish red. Grains large. Flavour extremely rich and pleasant, without much acidity.

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THE CATHARINE PEACH.

Catharine Peach. *Langley's Pomona, t.* 33, *f.* 6. *Switzer's Fruit Gardener, p.* 97. *Miller's Dictionary, ed.* 8, *no.* 30. *Hitt's Treatise, p.* 322. *Forsyth's Treatise, ed.* 5, *p.* 37. *G. Lindley in Hort. Trans.* 5, 549, *no.* 89. *Hort. Soc. Fruit Catalogue, p.* 73.

An old and very valuable variety, ripening in the end of September and beginning of October, and possessing far greater merit than any other of our late Clingstone Peaches. When fully matured, it is excellent and extremely beautiful; but to be eaten in perfection, it should have been gathered a few days. It is said to force well, which is an important quality; for from want of solar heat in this climate, all the Clingstone Peaches acquire their flavour most perfectly in a forcing-house. It is an abundant bearer, and according to Forsyth, well adapted for tarts.

It is remarkable, that although it appears, from an old Catalogue of the Chartreux Garden, that the Catharine was long since sent to France, under the name of La Belle Catharine, no trace of it is to be found in the great French works on Pomology.

In the Catalogue of Fruits cultivated in the Garden of the Horticultural Society, the Green

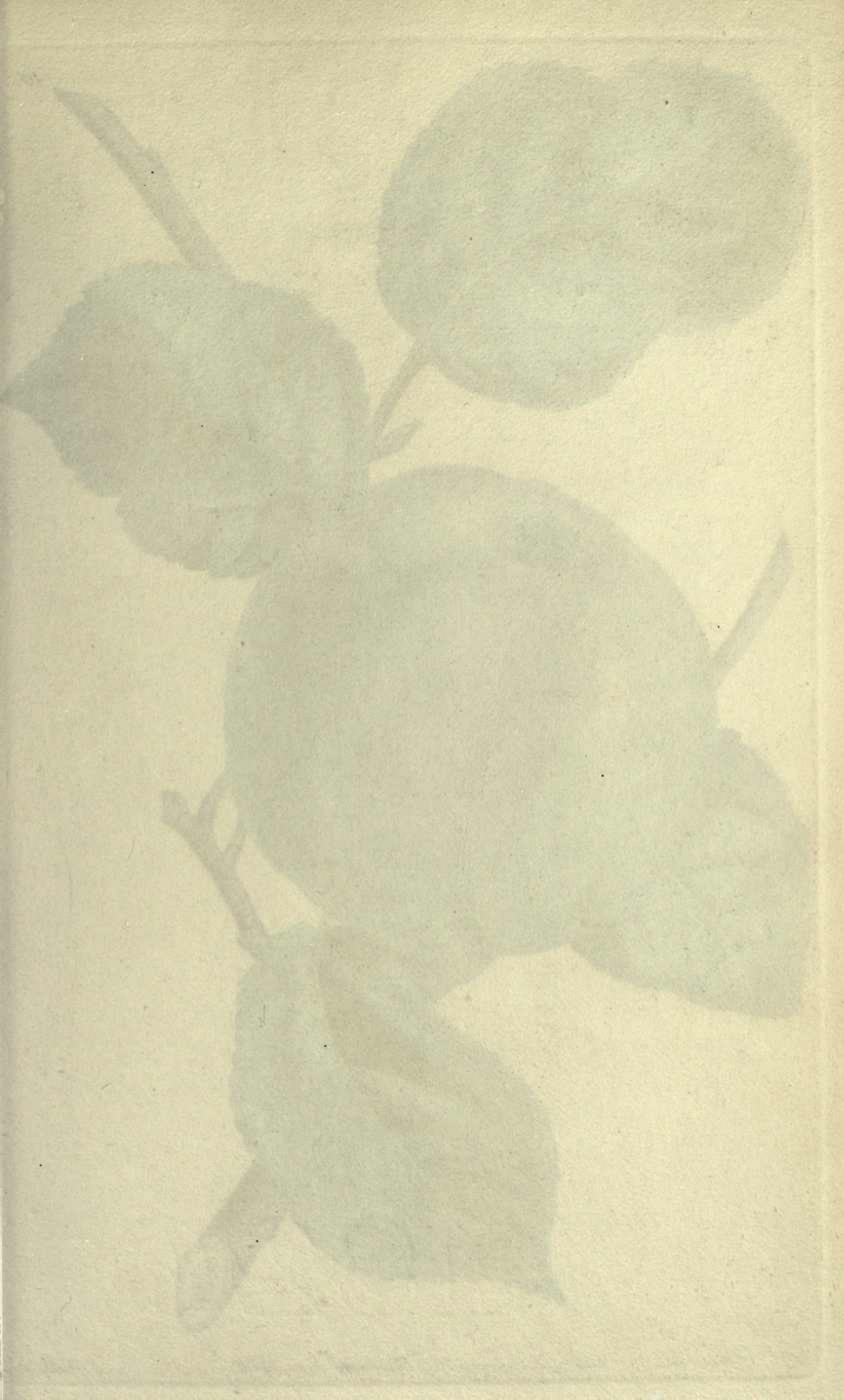
Catharine Peach of the Americans is said to be the same as this; but this is a mistake, that variety having globose, not reniform glands.

The Incomparable Peach is very nearly the same as the Catharine, but is distinguished by its higher colour, both inside and outside, and by its flavour being inferior. On account of its superior beauty, it is the more cultivated of the two.

Leaves crenate, with reniform glands, very deep green, somewhat puckered or crumpled on each side of the midrib.

Flowers small, reddish.

Fruit large, round, either depressed or pointed at the apex, in which respect it is very variable; towards the base the surface is uneven. Colour a beautiful red next the sun, marbled and dashed with darker shades; pale yellow next the wall, where it is sprinkled with many red dots. Flesh very firm, of a deep crimson next the stone, to which it strongly adheres; towards the outside very white, becoming, after having been gathered a few days, tinged with yellow, and having then an abundance of juice and a very rich, sweet flavour. Stone middle-sized, roundish-oval, very slightly pointed.



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THE BOROVITSKY APPLE.

Borovitsky Apple. *Hort. Soc. Fruit Cat. p.* 110.

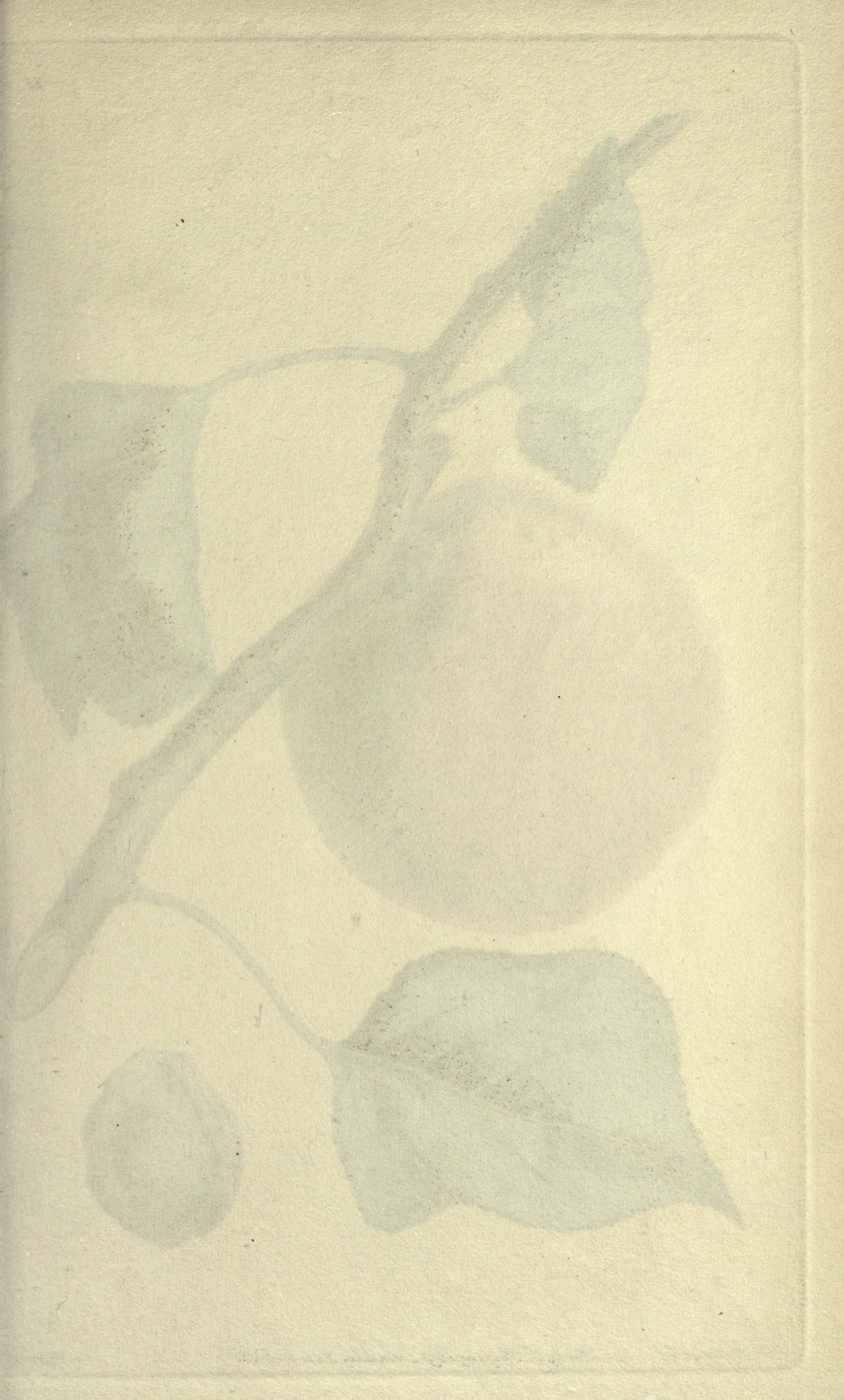
So few of the early summer Apples which are commonly cultivated possess any merit, that it is very desirable to substitute some new kinds. The Sugar Loaf Pippin has already been figured in this work; and the present, also of Russian origin, has been found worthy of a second place. It was sent to the Horticultural Society from the Taurida Gardens near St. Petersburgh, by Mr. Martin Miller Call, in 1824: it ripens in the middle of August, and keeps well for about three weeks.

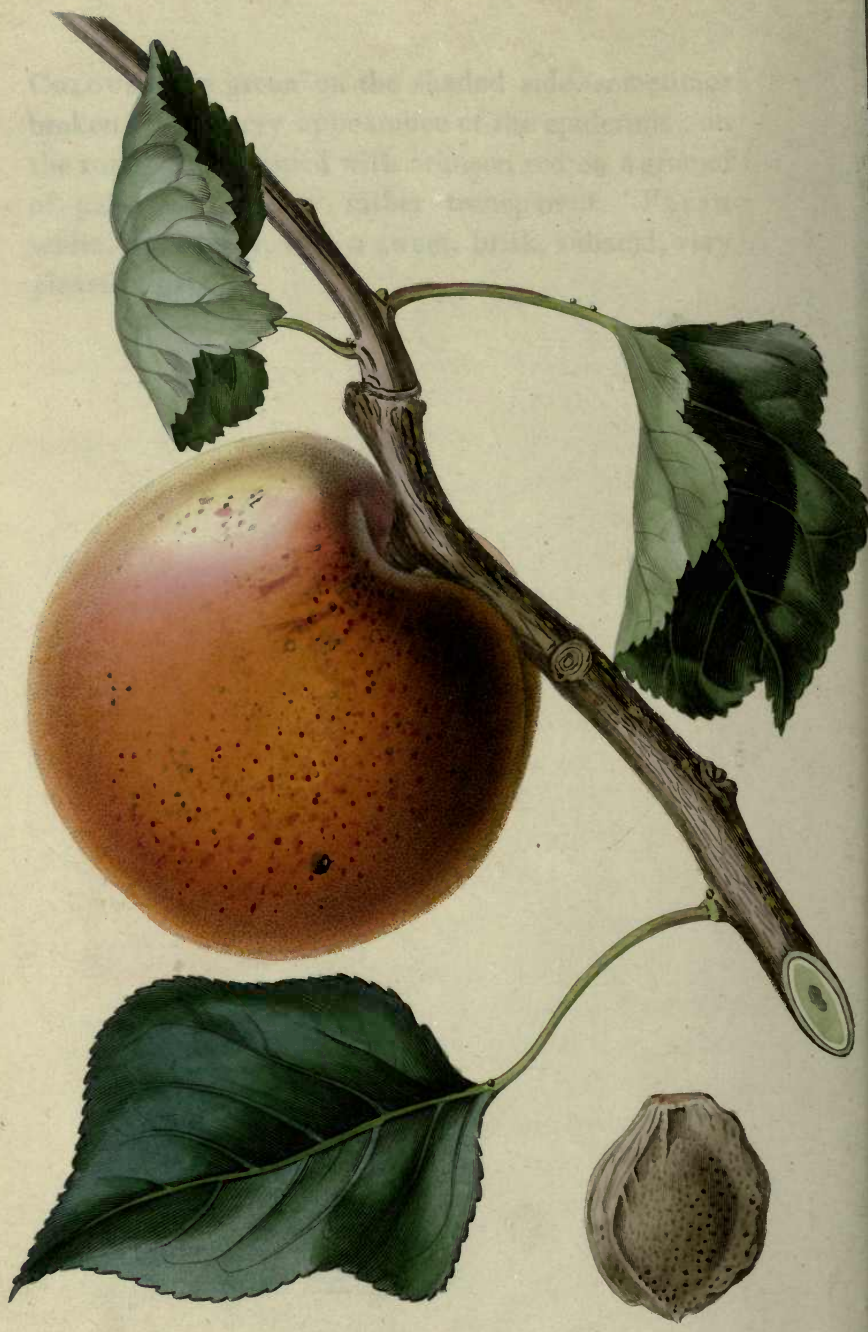
Wood flexuose, dull grayish-brown purple, slightly downy, and marked sparingly with cinereous specks.

Leaves large, ovate oblong, of rather a thin substance, doubly and acutely crenated, shining above, and slightly pubescent beneath; petioles long, and deeply tinged with purplish red; stipules smooth, linear-lanceolate.

Fruit middle-sized, roundish, and rather angular; eye seated in rather a large cavity, and surrounded by a few small plaits. Stalk about an inch long, inserted in a deep and rather wide cavity.

Colour pale green on the shaded side, sometimes broken by a silvery appearance of the epidermis; on the sunny side, striped with crimson red on a ground of paler red. Skin rather transparent. Flesh white, firm, juicy, with a sweet, brisk, subacid, very pleasant flavour.





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THE HEMSKIRKE APRICOT.

Hemskirke Apricot. *Hort. Soc. Fruit Cat. p.* 5.

The origin of this variety is not known. It was sold by the late Mr. Lee under the present name, but has hitherto escaped public notice, of which its great good qualities render it far more deserving than many of those more commonly known.

It bears freely on an east wall, where it ripens thoroughly by the end of July, acquiring a high luscious flavour, superior even to that of the Moorpark. From the Royal Apricot (fol. 2 of this work,) it differs in having a more tender flesh and richer flavour, and also in the greater sweetness of its kernel. While excellent varieties like this and a few others are to be obtained, one cannot avoid being surprised at walls in small gardens being encumbered with such inferior sorts as the Roman and the Brussels Apricots.

Wood short-jointed, like that of the Moorpark, with enlarged projections under the buds.

Leaves broad, deep green, very like those of the Moorpark.

Flowers of the ordinary character. It may be here remarked, that Apricots do not vary in their

flowers, except the Masculines, in which they are smaller than ordinary.

Fruit middle-sized, roundish, slightly compressed, very like a small Moorpark, from which it is only distinguished externally by its size. Flesh very bright deep clear orange, more tender and juicy than the Moorpark, with a particularly rich delicate flavour, resembling that of an excellent Green Gage Plum. Stone much smaller than that of the Moorpark, without a pervious passage. Kernel nearly sweet.

Wm Withers. del. Pub. by J. Ridgway 169 Piccadilly Jan. 1. 1828. J. Watts. sc.

CROMPTON'S SHEBA QUEEN GOOSEBERRY.

Compton's Sheba Queen. *Hort. Soc. Fruit Catalogue, p.* 194.

Among the Lancashire Gooseberries, which are cultivated more on account of their size as prize fruits, than for their merits in the dessert, this has the advantage of possessing a very superior flavour.

The name of the individual attached to the variety as its original grower, is erroneously spelled Compton in most of the Sale Catalogues of Fruits.

Of the four classes into which the Gooseberries are usually divided according to their colour, viz. red, yellow, green, and white, this belongs to the last. It is included in most of the shew lists, but does not stand high in the number of prizes allotted to it. The largest berry of it produced in the last three years weighed 18 dwts.: this was in 1825, when the heaviest recorded of the whole class was the White Eagle, which weighed 23 dwts. 20 grs.

The Branches grow somewhat erect.

The Berry is roundish oblong, and ripens early. The Skin is thin and downy. Flavour very rich.

A good bearer.

CROMPTON'S SHEBA QUEEN GOOSEBERRY.

Crompton's Sheba Queen. Hort. Soc. Fruit Catalogue, p. 194.

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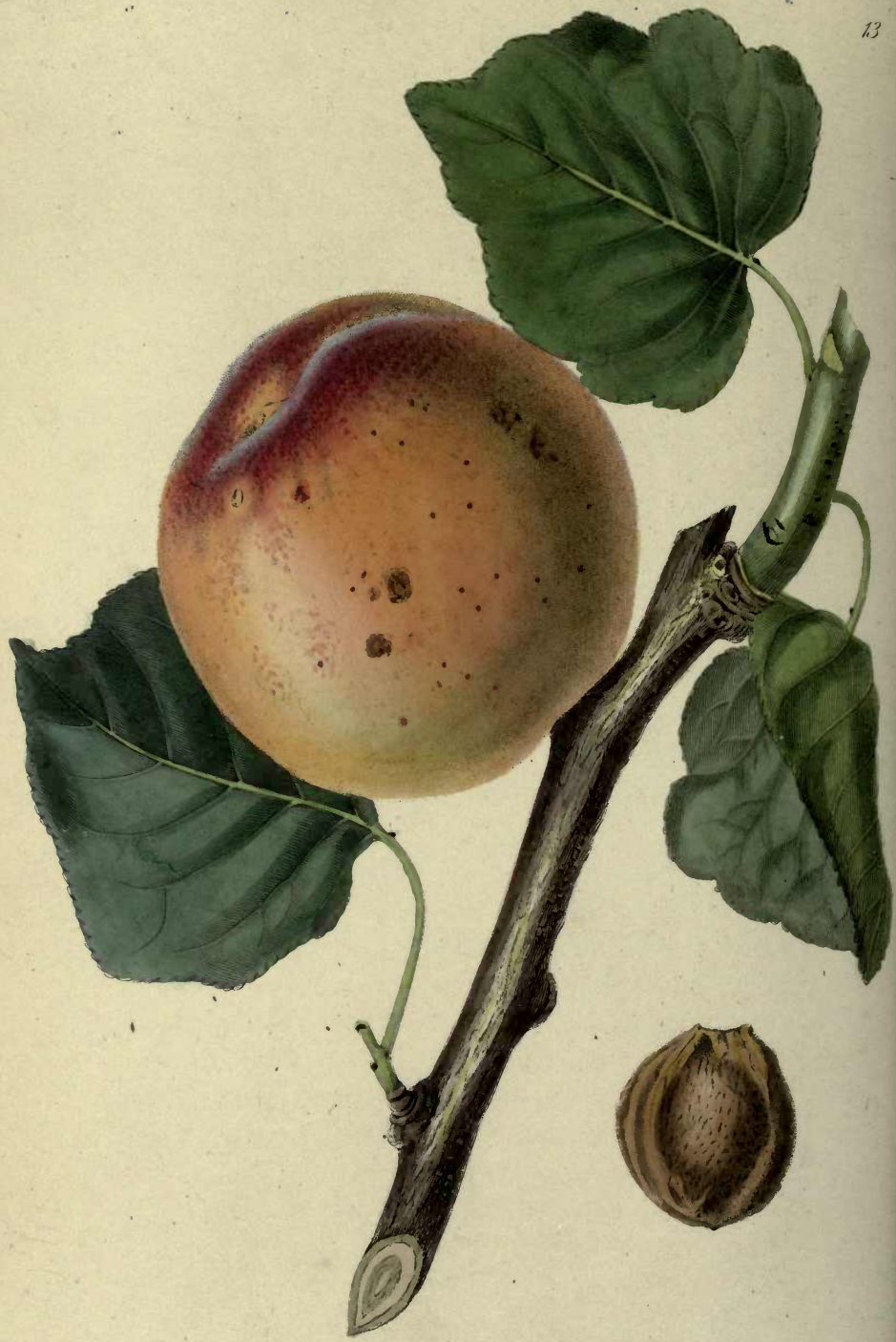


Mrs Withers del. Pub. by J. Ridgway 169 Piccadilly Feb.y 1. 1828 W. Clark sc.

THE ROMAN APRICOT.

The Roman Apricot. *Langley's Pomona, p.* 89, *t.* 15, *f.* 4. *Miller's Dict. ed.* 8, *no.* 4. *Forsyth's Treatise, ed.* 5, *p.* 3. *Hort. Soc. Fruit Cat. no.* 19.

Abricot commun. *Duham. Traité,* 1. 135, *t.* 2. *Noisette Jard. fr.* 2, *p.* 3, *t.* 1. *Hort. Soc. Fruit Cat. no.* 40.

Die Gemeine Apricose. *Christ. Pomol. Handw. p.* 646. *Baumann Taschenb.* 389.

Die grosse Gemeine Apricose. *Mayer, Pom. Francon. v. i. p.* 31, *t.* 2.

The most common Apricot that is cultivated, and, with the exception, perhaps, of the Masculine, the worst. It is not, therefore, its merit that has gained it a place in this work; but the being an old variety, which has acquired a station it does not deserve,—its only good quality being its productiveness. In the Gardens and Nurseries it is continually confounded with other sorts, particularly with the Turkey and the Brussels,—two kinds superior in quality, especially the former, and both of which ripen some days later: the former is distinguishable by its finer, rounder, more highly coloured, firm, and rich fruit, with a sweet kernel; the latter by the deep colour of its skin, even on a wall, and its firm, juicy, subacid pulp. The French do not appear to distinguish the Brussels from the Roman, both of which are probably comprehended under their Abricot commun; and it must be confessed that they are very similar.

The Blotched-leaved *Turkey* Apricot of the Nurseries, which is the Abricot maculé of the French, is a variety of the Roman, differing only in having variegated leaves.

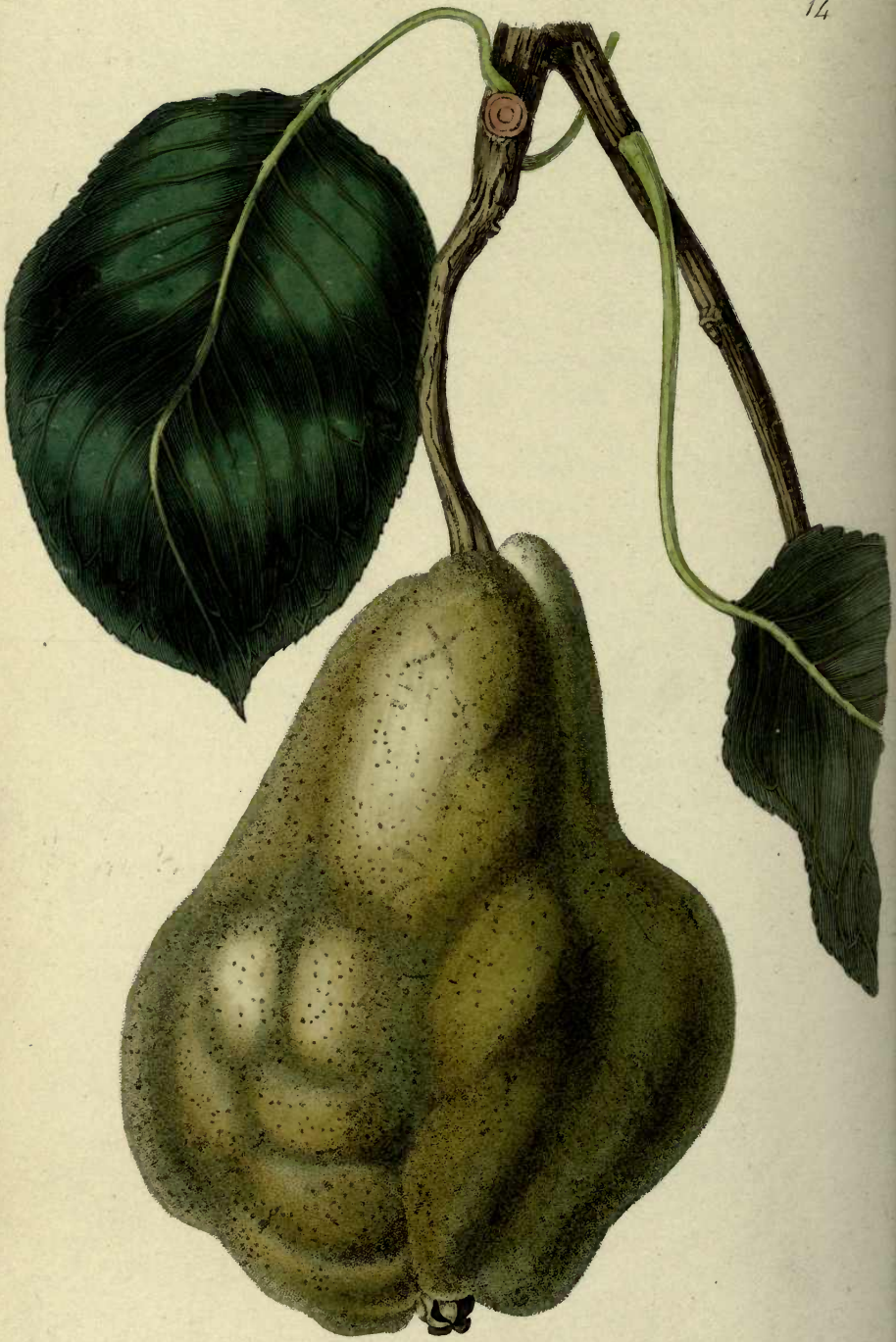
Bears abundantly on an east wall, where the fruit ripens in the beginning of August: as a standard, it acquires more colour and flavour.

Wood very smooth, rather short-jointed, reddish brown, when young not much speckled, but becoming conspicuously so when older. Buds prominent.

Leaves large and broad, cordate, irregularly crenated, between flat and concave: petioles about an inch and a half long, brownish, with a few sessile, globose glands.

Flowers of the ordinary size and appearance.

Fruit middle-sized, dull straw-colour, with a little dotting on the sunny side of orange or red, but in such small quantity that the skin has always a pallid appearance; in form slightly compressed, inclining to oval, with a shallow suture, through which the fruit can be readily, when ripe, separated into two halves by a slight pressure on each side of the base. Flesh dull pale straw-colour, soft, dry, mealy, with a little sweetness and acidity, but on the whole very insipid and indifferent; it is only tolerable when rather unripe. Stone flat, oblong, rather obtuse at each end, with a very even surface, separating wholly from the flesh, except at the base: it is generally divided from the flesh by a little cavity when the fruit is fully ripe. Kernel very bitter.



Mrs Withers del.t

Pub.d by J. Hedgeway 159 Piccadilly Feb.y 1828

W. Clark sculp.

THE SUMMER BONCHRETIEN PEAR.

Summer Bonchretien. *Parkinson's Paradisus*, 590, *fig.* 7. *Forsyth's Treatise, ed.* 5, *p.* 141.
Boncretien. *Miller's Dict. ed.* 8, *no.* 24.
Bonchrêtien d'Eté. *Duhamel Traité des Arbres Fr. vol. ii. p.* 217, *t.* 47, *f.* 4. *Knoop Pomolog. p.* 99, *t.* 14. *Mayer's Pomona Austriaca, vol. iii. t.* 82. *Noisette Jardin Fruit, p.* 111, *t.* 41. *Hort. Soc. Fruit Cat. no.* 136.
Die Sommer Christbirne. *Kraft's Pomon. Austriaca, vol. i. p.* 38, *t.* 82. *Serrurier Fruitkundig Woordenboek, vol. ii. p.* 234.
Die gute Christbirne. *Sickler's Obstgärtner, vol. i. p.* 287. *t.* 15. *Christ's Pomolog. Handwörterbuch, p.* 166.
Sommer gute Christenbirne, grosse. *Baumann Taschenbuch des verstandigen Gärtners, p.* 425.

A valuable, well-known Autumn Pear, the origin of which is lost in the darkness of antiquity. It has long been cultivated all over Europe, for the sake of the size and the delicious flavour of its fruit; but in this country its place is too often supplied by inferior varieties, whose merit is more frequently novelty than excellence.

By some Pomologists it is supposed to be the *Regalia* of Valerius Cordus; the *Piri di Gacemella* of Agostino Gallo; and the *Domestica, Pentagonum perelegans,* and *Pugillarium Bollense,* of John Bauhin. If these conjectures be correct, its origin must be dated as far back, at least, as the beginning of the sixteenth century, and probably much higher. It is quite certain that it has found a place in every work of consequence for the last 150 years.

Upon the continent it is known by a great number of different names. In Italy it is called *Gracioli* and *Gratiola di Roma;* in Holland, *Zomer Safraan, Apotheker Peer, Kanneelpeer, Sucker Kandijpeer, Kanjerweel, Kruidkanjerweel, Marsepeinpeer,* and *Schager Magd;* in some parts of Germany, *Malvasierbirne* and *Strasburgerbirne;* in Wurtem-

berg and Anspach it has the name of *Zuckerbirne;* in Thuringia, of *Zuckeradenbirne;* and, finally, in Vienna, it is known by the name of *Plutzerbirne,* from its resemblance in form to a wine-flask.

The Germans distinguish two varieties of this, the large and the small: whether they both exist in this country is not certain; but the old figure in Batty Langley's Pomona, t. 65, is so unlike the common form of the Summer Bonchretien, that it is possible they do.

This requires a south-east or west wall, and will not succeed in this country as a standard. It does not bear well on a quince stock, but should be always worked on a pear. Ripens about the middle of September, and keeps a few days only. In a week or ten days after being gathered, it begins to rot at the core.

Wood long, flexuose or zigzag, smooth, with prominent buds, forming a drooping tree, like the Jargonelle.

Leaves roundish, with a point, smooth, flat, slightly and regularly serrated; when young, very thin and pale green on both sides, by which it is readily distinguished from the Jargonelle, in which they are at that time, of a thick, cottony texture.

Flowers the largest among Pears.

Fruit produced upon the extremities of young branches, which must be borne in mind in pruning the tree; varying from $3\frac{1}{2}$ to $4\frac{1}{2}$ inches in length, and from $2\frac{1}{2}$ to 3 inches in breadth across the widest part, exceedingly knobby and irregular in outline, particularly about the eye, quite blunt at the base. Skin, when fully ripe, of a pale lemon-colour, very slightly tinged with red on the sunny side, and covered all over pretty regularly with small green dots. Eye prominent, small. Flesh yellowish, breaking, firm, juicy, very sweet and excellent. Core very small, placed near the eye. Seeds all abortive.

The specimen figured was communicated by Mr. Fairbairn, from the Garden of His Royal Highness Prince Leopold, at Claremont.

Pub by J. Hudgmay 159 Piccadilly Feb 1 1828.

THE MALTA PEACH.

Malta Peach. *Miller's Dict. no.* 12. *Forsyth's Treatise, ed.* 5, *p.* 35. *G. Lindl. in Hort. Trans. vol. v. p.* 539. *Hort. Soc. Fruit Cat. no.* 90.

Pêche de Malte. *Duham. Traité, vol. ii. p.* 15. *Noisette Jard. fr.*

Malte de Normandie. *Hort. Soc. Fruit Cat. no.* 91.

Maltheser Pfirsiche. *Baumann Taschenb. p.* 485.

This variety is said to have the merit, in addition to its excellence as a wall fruit, of ripening well on a standard tree, in Normandy,—a climate so little different from our own, that it is to be presumed the kind will be found to possess the same property in England. The sort cultivated in Normandy was a short time since supposed to be a variety distinct from the Pêche de Malte of Duhamel; but from plants grown in the Garden of the Horticultural Society last summer, the two are now judged to be the same.

Upon the authority of Miller, the *Italian* is said to be a kind nearly the same as this. In France it is sometimes called the *Belle de Paris.*

One of the very best of the melting Peaches, ripening about the end of August. It bears carriage remarkably well, and will keep longer when

gathered than any other Peach, except the Clingstones. From its reputed capability of bearing as a standard, it would be probably found to ripen on an east or west wall.

Leaves doubly serrated, rather larger than usual, without glands.

Flowers large, pale.

Fruit middle-sized, generally depressed at the apex, with a broad shallow suture on one side, and slight traces of one on the other. Colour on the shaded side pale dull green, next the sun broadly marbled with broken blotches of dull purplish red. Flesh greenish yellow, with a slight stain of purple next the stone, from which it parts freely, very rich and juicy, with an extremely agreeable vinous flavour. Stone middle-sized, oval, pointed, rather rugged.

Mr Withers delt

Pubd by J Ridgway 169 Piccadilly Feby 1 1828

W Clark sculp

THE WASHINGTON PLUM.

Washington Plum. *Hort. Soc. Fruit Cat. no.* 270.

The origin of this variety is remarkable. The parent tree was purchased in the market of New York, sometime in the end of the last century. It remained barren several years, till, during a violent thunder-storm, the whole trunk was struck to the earth and destroyed. The root afterwards threw up a number of vigorous shoots, all of which were allowed to remain, and finally produced fruit. It is therefore to be presumed, that the stock of the barren kind was the parent of this. Trees were sent to Robert Barclay, Esq. of Bury Hill, in 1819; and in 1821 several others were presented to the Horticultural Society by Dr. Hosack.

It is certainly not surpassed in richness of flavour, beauty, and other good qualities, by any. In flavour it is fully equal to the Green Gage and Coe's Golden Drop; and the beauty of its foliage, which is very remarkable, is quite unlike the usual shabby aspect of a plum-tree.

Our drawing was made from specimens communicated by Mr. Barclay,—by whose Gardener, Mr. David Cameron, we are informed that it fruits equally on an east and west wall: it has been tried

on a south wall, but that exposure is found too hot, the fruit becoming smaller, with many black specks. There is no doubt that it will bear abundantly as a standard.

Wood long-jointed, rather slender, pale brown on a wall, but darker on a standard; when young, very slightly pubescent. Buds prominent.

Leaves oblong, very large and shining, with a luxuriant appearance quite unknown in other Plums.

Flowers very large, white.

Fruit, from a wall, $1\frac{3}{4}$ inches long by $1\frac{5}{8}$ths of an inch wide, regularly oval, with a very obscure suture, except just at the stalk, where it is rather deep. Stalk inserted in a shallow cavity, $\frac{3}{4}$ths of an inch long, slightly pubescent. Before being cut, agreeably perfumed like a Green Gage of the best quality. Skin dull yellow, broken a little with green, assuming an orange cast on the sunny side, with a purplish bloom, and more or less mottled with crimson dots. Flesh yellow, firm, very sweet and luscious, separating freely from the stone. Stone oval, acute at each end, wrinkled all over, and nearly even at the edges.

C. M. Curtis. del. Pub. by J. Ridgway 169 Piccadilly March. 1. 1828. J. Wells sc.

THE RED INGESTRIE APPLE.

Red Ingestrie Apple. *Hort. Soc. Fruit Catalogue, p.* 125, *no.* 481.
Red Ingestrie Pippin. *Hort. Trans. vol. i. p.* 227.

This, and its sister the Yellow Ingestrie, sprang from two seeds taken from the same cell of an Orange Pippin which had been impregnated with the pollen of the Old Golden Pippin. They were raised by the President of the Horticultural Society, about the year 1800, and were planted at his then Place called Wormsley Grange, in Herefordshire: their name was derived from the seat of the Earl Talbot in Staffordshire. They were first brought into notice by a communication, accompanied by grafts, made by Mr. Knight to the Horticultural Society in March 1811.

It is an excellent table apple, ripening in the end of October, and very similar in colour to a well-matured Golden Reinette. It is not in perfection after having been gathered a few weeks. It bears in great abundance, either as a standard or dwarf tree.

Our drawing was made at Mr. Kirke's Nursery last autumn.

Wood wiry, dark purplish brown, covered with a broken, slate-coloured epidermis, the buds and extremities of the shoots densely covered with black hairs.

Leaves middle-sized, acutely ovate, regularly serrated, very downy beneath and on the foot-stalks.

Fruit roundish oblong, about the size of a large Golden Pippin, with a small calyx and hollow open eye, wholly destitute of angles. Stalk short, slender. Skin bright yellow, tinged with red on the sunny side, with many indistinct white spots. Flesh yellowish, firm, juicy, and rich; nearly as high flavoured as that of the Golden Pippin.

Pub. by J. Ridgway 169 Piccadilly March 1 1828.

THE COMMON MUSCADINE GRAPE.

White Muscadine. *Hitt's Treatise, p.* 307. *Miller's Dict. ed.* 8.
White or Common Muscadine. *Forsyth's Treatise, ed.* 5, *p.* 173.
White Muscadine, or Chasselas. *Speechly's Treatise, no.* 27.
Royal Muscadine. *Hort. Soc. Fruit Cat. no.* 97, *p.* 211.
? Bursarobe. *Parkinson's Paradisus, p.* 564.

One of the commonest and oldest of our Grapes, having been cultivated as long as we have any distinct record. It is chiefly valuable on account of the certainty with which it ripens in the open air, either on south walls or upon bushes trained in the vineyard fashion, in favourable situations. In this latter manner, a very considerable crop of fruit is annually obtained by Mr. Joseph Kirke in his Nursery at Brompton, where the accompanying drawing was made last year. In almost all seasons it will ripen upon walls in our southern and midland counties; and in warm autumns acquires a rich and excellent flavour. For the purposes of the English wine-maker, it is better adapted than any other white variety.

The usual period of maturity is the middle of September; and the bunches will hang upon the vines, if the season be favourable, till the beginning or middle of November.

It will be observed, that the Chasselas de Fontainebleau Grape of the French, which is usually considered the same as the Common Muscadine, is not included in its synonyms. It is undoubtedly true, that in the fruit no perceptible difference exists, either in appearance, quality, or time of ripening; but they do differ in this, that while the leaves of

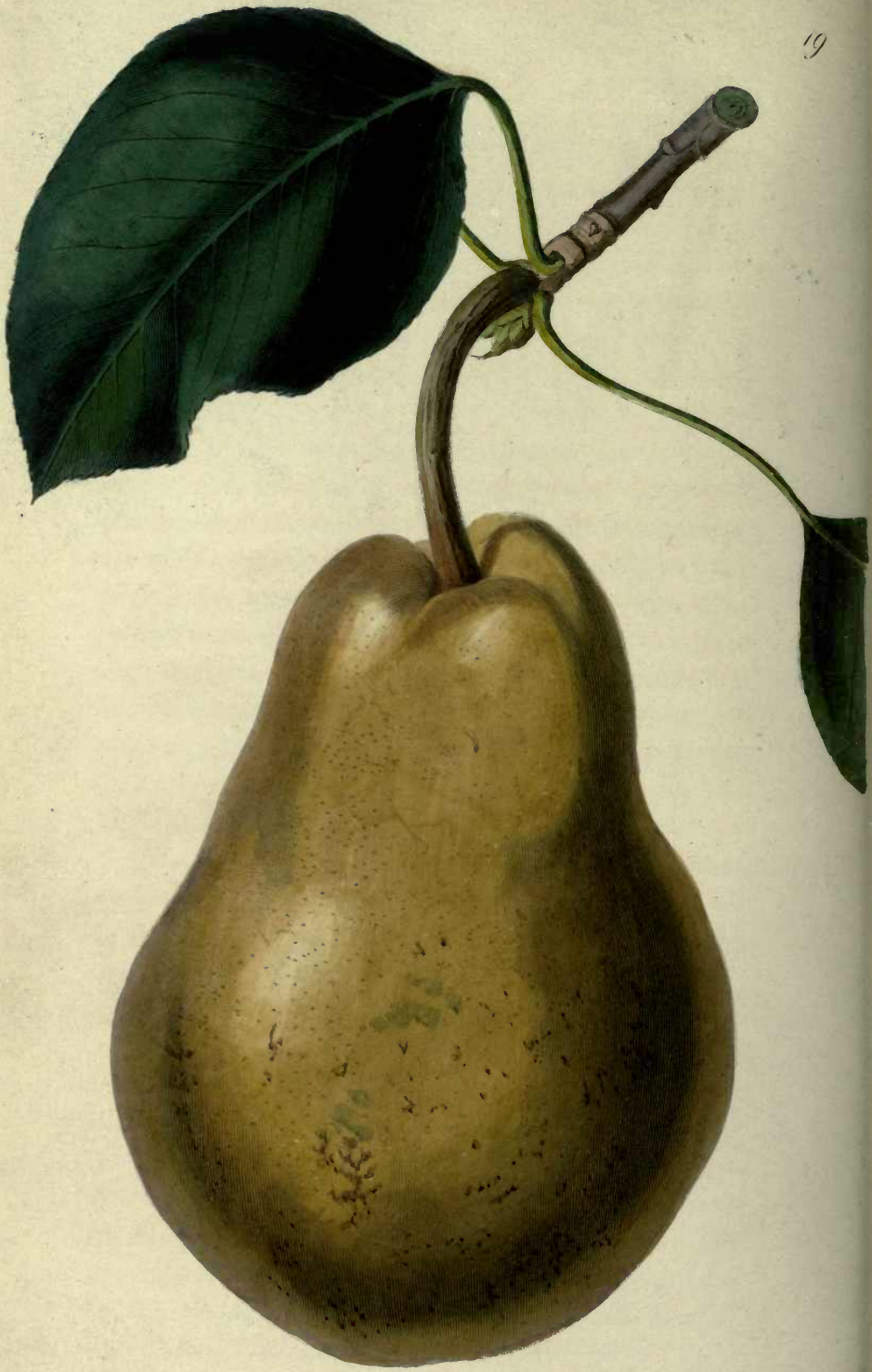
the Common Muscadine are perfectly smooth on the under surface, those of the Chasselas de Fontainebleau are downy. It must, therefore, be borne in mind, that while they are similar in all points of importance, they are not identically the same.

So much confusion exists in the application of the term White and Royal Muscadine, that it is sometimes difficult to know what is really meant by the names of authors, when the fruit is slightly described. The term Royal Muscadine is frequently applied to this; but it is very clear that Miller intends by that designation the old White Muscadine, described by Parkinson as frequently weighing six pounds the bunch. Speechly also meant the same by his Royal Muscadine, or D'Arboyce. It is, therefore, better to abandon the name Royal Muscadine, to call the present variety the Common Muscadine, and to apply the name of White Muscadine in the sense of Parkinson.

Wood long-jointed, rather weak.

Leaves middle-sized, roundish, with an open base, slightly and regularly lobed, quite smooth on each side, pale green, becoming yellow late in the season.

Bunch middle-sized, loose, with a broad shoulder, occasionally acquiring considerable size, but more frequently resembling the figure, which was taken from a specimen carefully selected as representing the average size and colour of the fruit. Berries quite round, middle-sized, clear watery green, when very ripe becoming dull yellowish brown on the most exposed places. Flesh firm, watery, and sweet, when well ripened acquiring a rich saccharine quality, but at no time high-flavoured.



Mrs. Withers. del. Pub. by J. Ridgway 169 Piccadilly March 1. 1828. J. Watts sc.

THE BEURRÉ DIEL PEAR.

Beurré Diel. *Hort. Soc. Fruit Cat. no.* 95, *p.* 159.
Diel's Butterbirne. *Diel's versuch einer systematisch. beschreib. in Deutsch. vorhand. Kernobst. vol. xix. p.* 70.

This noble Pear was raised by Dr. Van Mons at Louvain, and by him named in honour of Dr. Augustus Frederick Adrian Diel, one of the most distinguished of the German Pomologists. Its great merit, independently of its excellence, is its fertility, both when trained on a wall and as a standard. In the former case, it will succeed perfectly on an eastern aspect.

Its period of maturity is the end of November, and it keeps well till the beginning of January. It is of the first rank among dessert Pears.

The tree is a free grower, and acquires considerable size.

Wood long, strong, flexuose, olive-green, with a few scattered oval spots of an ash colour; at the ends covered with down; when old, becoming light gray.

Leaves large, either roundish or broadly cordate, smooth.

Fruit about the size and figure of the Summer Bonchretien, without the protuberances of that

variety; it is much swoln a little above the middle, going off to the eye either abruptly or gradually, and tapering straight to the stalk without any contraction of figure; when in perfection, it is 3 inches broad and 4 inches long. SKIN when the fruit is first gathered bright green, changing in a short time to a bright orange, with little trace of russet; occasionally it is spotted with russet; and its dots upon fruit from standard trees are usually surrounded with red. EYE close, in a deep cavity, surrounded by knobs, ribs, or broad protuberances. STALK strong, woody, 1½ inch long, inserted in a deep, funnel-shaped hole. FLESH clear white, a little gritty towards the core, but otherwise perfectly tender and melting, juicy, with a delicious, rich, aromatic, saccharine flavour, without any perceptible mixture of acid. CORE very small, with narrow cells. SEEDS usually abortive.

Mrs. Withers del. Pub by J. Ridgway 169 Piccadilly March 1. 1828. J. Walbourn

Calyx small, incurved; Petals roundish, small, sometimes tinged with pink; Stamens of middling length; Anthers perfect.

Fruit of good size, bluntly conical, dark purplish red, and shining. Grains slightly sunken, with the intervals between them flattened. Flesh dark red next the outside, solid, buttery, and juicy, with a very excellent flavour, differing much from other Strawberries.

Mrs Withers delt. Pub.d by J. Ridgway 169 Piccadilly April 1 1828. J. Watts sculp.

THE CAMBRIDGE BOTANIC GARDEN GRAPE.

Cambridge Botanic Garden Grape. *Hort. Soc. Fruit Catalogue, no.* 27.

This fine variety has been long known to exist as an old tree, trained to a wall, in the Botanic Garden of the University of Cambridge, where it is celebrated for the unusually early period at which, for so large a grape, it matures its fruit. This seldom happens later than the end of September; so that a crop can be calculated upon in very unpropitious seasons.

We are aware it may be asserted that it is not distinct from the Black Prince; but when or where was that kind known to submit to an English climate as this does?

Wood pale brown, rather long-jointed.

Leaves deeply lobed, with rather shallow incisions, pubescent above, and rather coarsely hairy beneath, becoming bright crimson late in the season.

Bunch from 9 to 10 inches long, sometimes with rather a narrow shoulder. Berries closely set, very even-sized, of a rather oval figure, deep purple, inclining to brown. Flesh firm, juicy, sweet,

high-flavoured, and very pleasant. SEEDS two or three.

For specimens we are indebted to Mr. Arthur Biggs, the curator of the Botanic Garden, Cambridge.

Mrs Wilson del. Drawn & Engraved by J. Fredgwick 109 Fenchurch Street 1 May 1825

THE EARLY GREEN HAIRY GOOSEBERRY.

Early Green Hairy Gooseberry. *Hort. Soc. Cat. of Fruits, p.* 189.

Green Gascoigne Gooseberry, *of the Scotch Gardens,* and *Forsyth's Treatise, ed.* 5. *p.* 223.

One of the most common mistakes of persons uninformed in matters of horticulture, is, that the small-sized Gooseberries have ceased to be an object of attention with gardeners, and that they have been nearly driven out of cultivation by the larger varieties, usually denominated Lancashire Gooseberries. This may justly be set down as one of those statements which gain credence because they are often repeated, and it is as unfounded as most other vulgar errors.

No good garden is without a selection of small-fruited Gooseberries, which in general are as superior to the large ones in richness of flavour, as they are inferior in magnitude.

The present variety is cultivated in England under the name adopted at the head of this article, and in Scotland by that which we have given as its synonym.

The Branches grow very erect. The Leaves are dark green, and slightly pubescent above.

The Berry is small, round, and ripens early. The Skin is hairy, deep green, thin. Flavour rich, and very sweet.

A good bearer.

The drawing was made in the Garden of the Horticultural Society, from a plant received from Mrs. Mackie of Norwich.

C. M. Curtis del.

Pub. by J. Ridgway 169 Piccadilly Apl. 1828.

J. Basire sc.

THE CHINESE MIGNONE PEACH.

Chinese Mignonne. *Duhamel Fruits*, [illegible] p. 15, tab. 15, *Jard. Fruitier*, tab. 12. *Ann. Pomologique*, [illegible] p. [illegible]. *G. Lindley in Hort. Trans.* [illegible] p. [illegible]. *Hort. Soc. Fruit Cat.* no. 99.

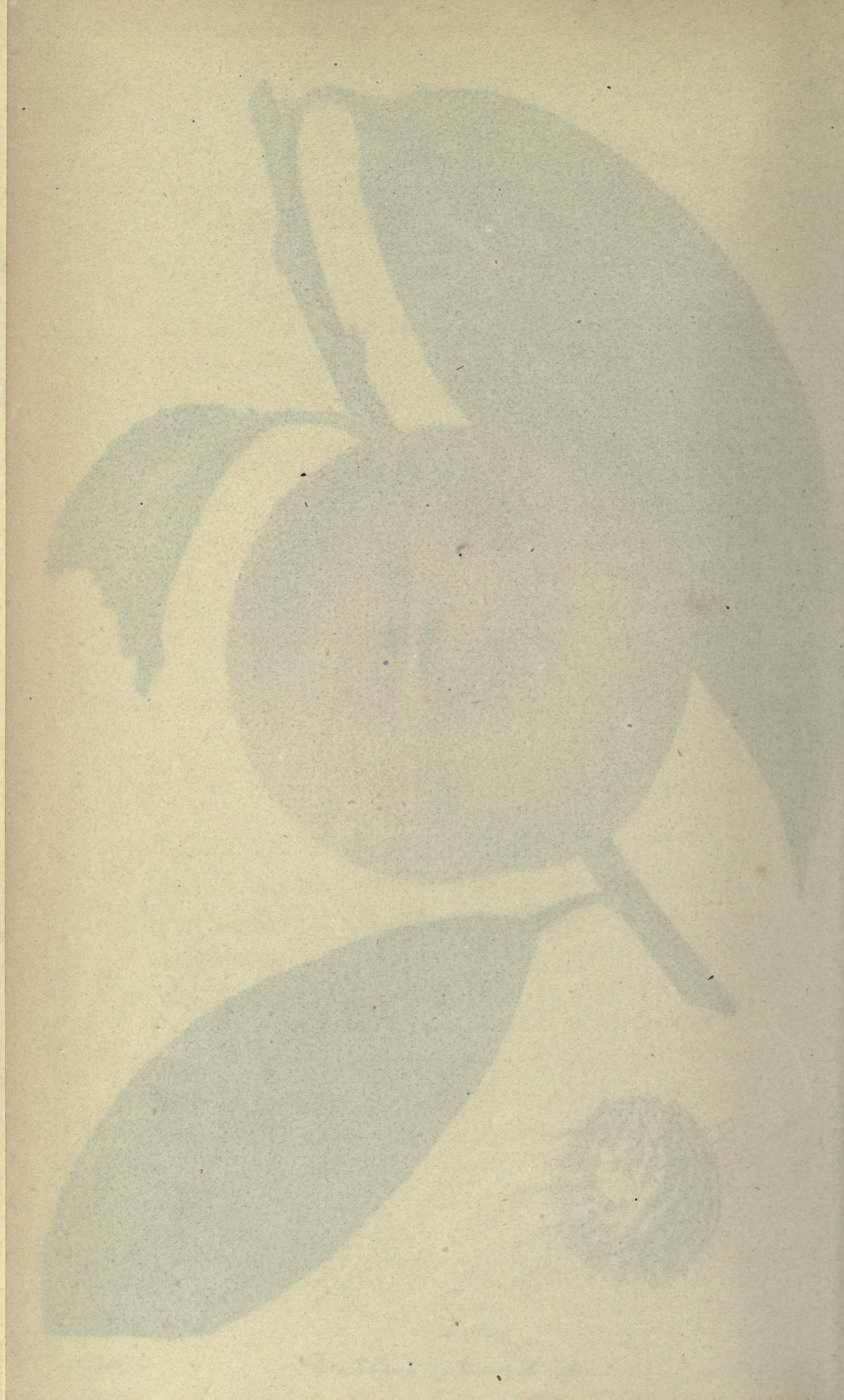
Grimwood's Royal George. *Hooper's Fruiter's Instructor*, tab. 81.

Grimwood's New Royal George
Large French Mignonne
French Mignonne
Mignonne
Tempter
Velouté de Flushe
} *of the French Gardens*

Royal Kensington. *G. Lindley in Hort. Trans.* [illegible] p. 541.

Early Purple. *G. Lindley in Hort. Trans.* vol. [illegible] p. [illegible]. *Thomas Building Pomologique*. *Thacker*, p. 179.

The excellence of this variety will account for the number of different names under which it is cultivated. Some of these have previously been determined as synonyms; a few are now to be considered for the first time. It is not improbable that the *Marlborough*, *Rosalie's Early Gallande*, *Walker's Early Purple*, and the *Swiss Mignonne*, will be hereafter added to the list; if not the same as the Chinese Mignonne, they differ from it so little as not to be



THE GROSSE MIGNONNE PEACH.

Grosse Mignonne. *Duhamel Traité, vol. ii. p.* 18, *tab.* 10. *Jard. Fruitier, tab.* 19. *Bon Jardinier,* 1827, *p.* 275. *G. Lindley in Hort. Trans. vol. v. p.* 543. *Hort. Soc. Fruit Cat. no.* 99.

Grimwood's Royal George. *Hooker's Pomona Londinensis, tab.* 41.

Grimwood's New Royal George
Large French Mignonne .....
French Mignonne ..... } *of the English Nurseries.*

Mignonne .....
Veloutée .....
Veloutée de Merlet ..... } *of the French Gardens.*

Royal Kensington. *G. Lindley in Hort. Trans. vol. v. p.* 544.

Early Vineyard. *G. Lindley in Hort. Trans. vol. v. p.* 543.

Grosse Lieblingspfirsiche. *Taschenbuch, p.* 478.

The excellence of this variety will account for the number of different names under which it is cultivated. Some of these have previously been determined as synonyms; a few are now so considered for the first time. It is not improbable that the *Marlborough, Ronalds's Early Gallande, Padley's Early Purple,* and the *Swiss Mignonne,* will be hereafter added to the list; if not the same as the Grosse Mignonne, they differ from it so little as not to be

worth cultivating in the same garden as distinct varieties. The *Vineuse de Fromentin* of the French differs only in being somewhat larger, rather longer, and not so much hollowed at the summit.

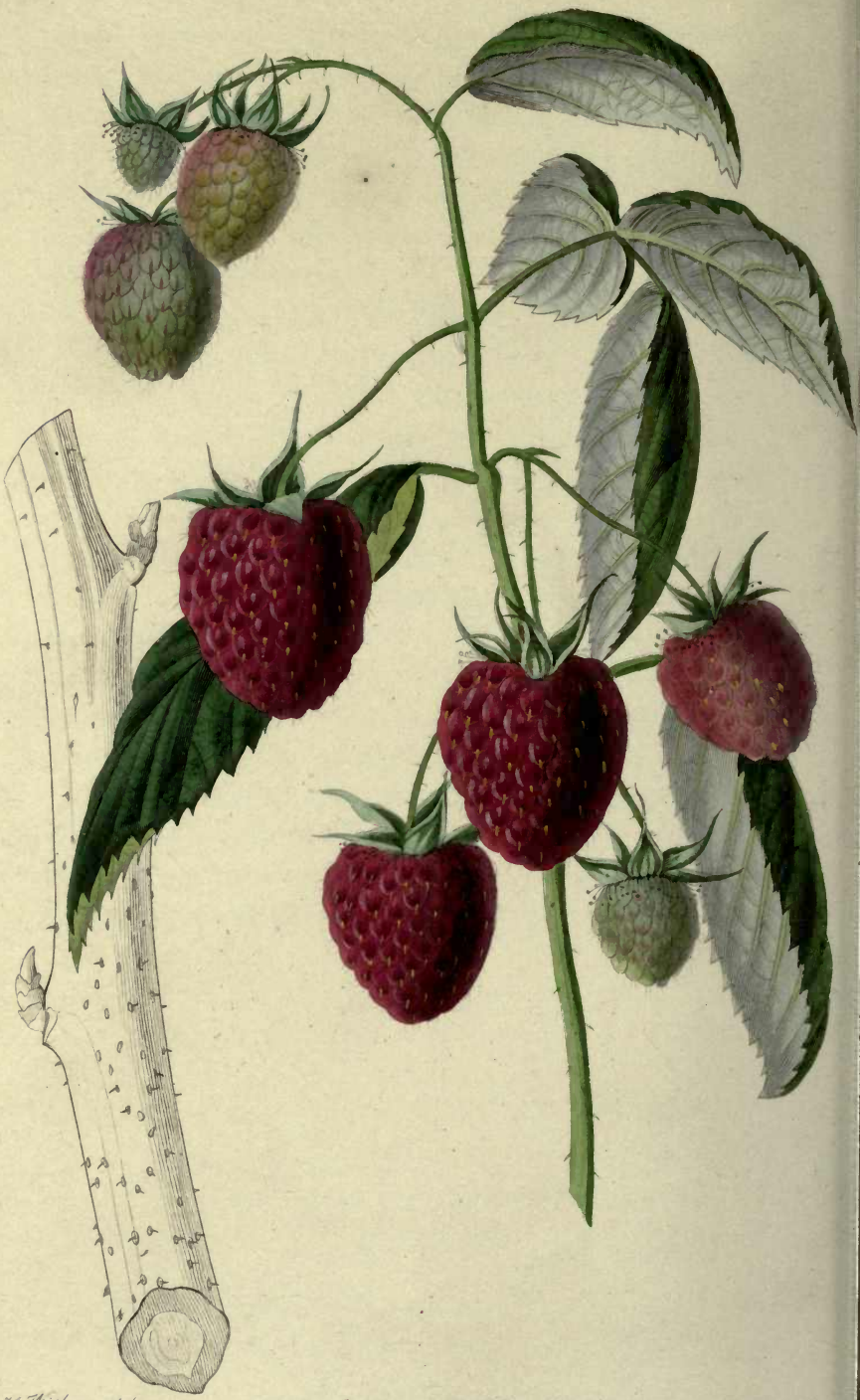
A beautiful, melting, delicious variety, ripening in the beginning of September. One of the finest Peaches in cultivation.

LEAVES crenated, with globose glands.

FLOWERS large, dark purplish-red.

FRUIT large, depressed, hollowed at the summit, with a moderately deep suture on one side, and a wide cavity at the base; the side marked by the suture is shorter than the opposite one. SKIN rather thinly clad with down. COLOUR rich deep red next the sun, thickly mottled on a yellow ground towards the shade. FLESH pale yellow, rayed with red at the stone, from which it parts freely, melting, juicy, with a rich vinous flavour. STONE small for the size of the fruit, ovate, very rugged.

The specimens from which the annexed figure was taken, were obtained from the Garden of the Horticultural Society, and produced upon a plant received from the Royal Garden of the Luxembourg, near Paris.



Mrs Withers del. Pub. by J. Ridgway 169 Piccadilly April 1. 1828. J. Watts c.

THE RED ANTWERP RASPBERRY.

Red Antwerp Raspberry. *Hort. Soc. Fruit Cat. p.* 196.
Large Red Antwerp Raspberry. *Forsyth's Treatise, ed.* 5, *p.* 242.

This variety has now been long established in our Gardens: it was the first improvement in size on the common native red Raspberry of our woods, and it maintains its station with the market gardeners, because it is an abundant bearer, ripens early, and bears carriage well.

In situations where the plants grow with much vigour, a crop is sometimes produced in the autumn on the shoots of the year; this is, however, at all times but a scanty one, and too small to entitle the kind to the name of a double-bearing variety.

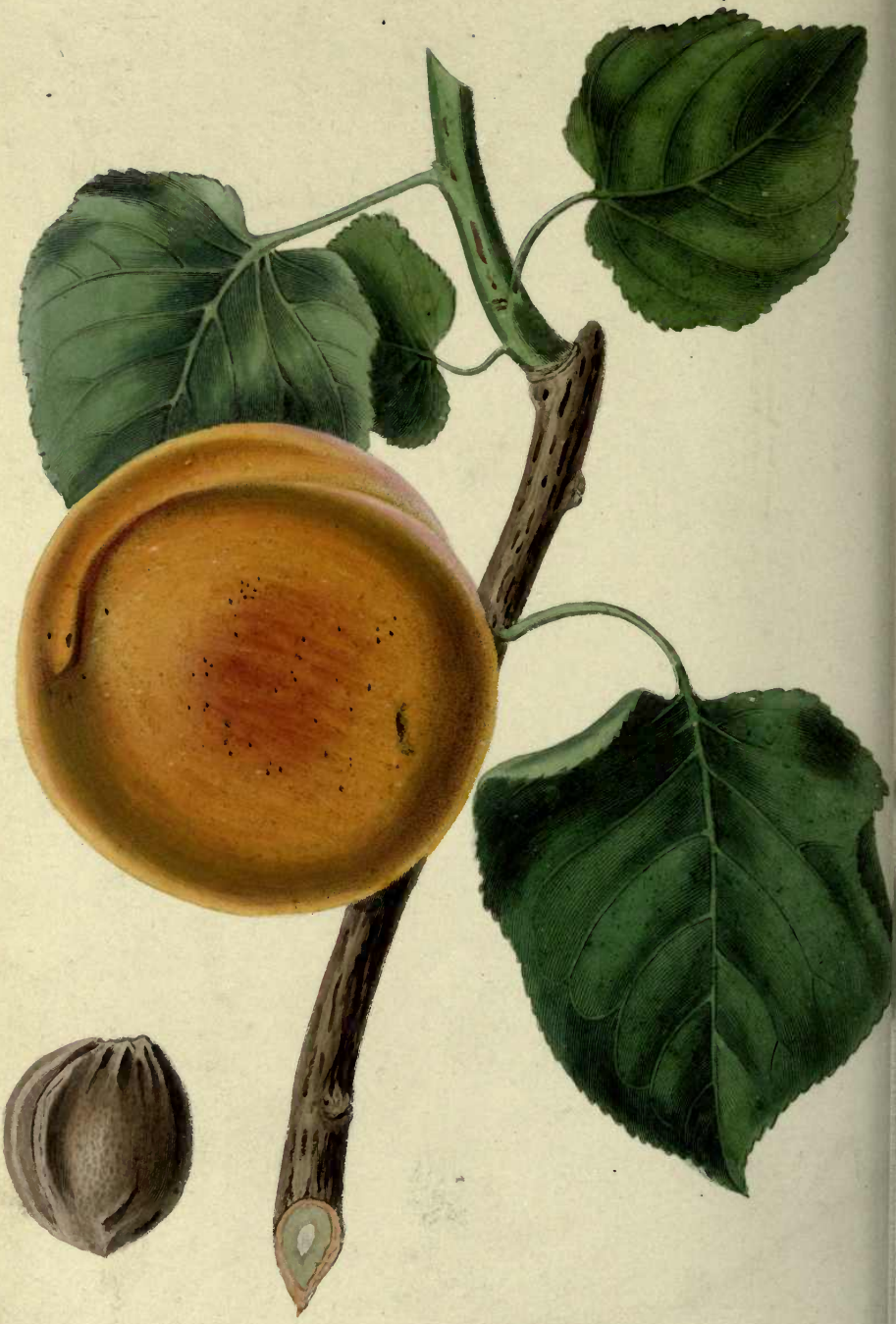
Canes strong and long, yellowish green, slightly glaucous, occasionally tinged with purple, covered below with dark-brown bristles, which decrease in quantity upwards: early in the autumn the canes change colour, and become entirely brown sooner than those of most others.

Bearing Wood vigorous, and nearly smooth.

Leaves large, slightly rugose, plaited, irregularly serrated, dark green.

Clusters large. Fruit large, conical, dull red. Grains middle-sized. Flavour rich and sweet.

The drawing was made in the Garden of the Horticultural Society in the last season.



THE TURKEY APRICOT.

Turkey. *Miller's Dict. ed.* 8, *no.* 5. *Hort. Soc. Fruit Cat. no.* 26.
Large Turkey, *of some Nurseries.*
Abricot de Nancy. *Duhamel, Traité des Arbres Fruitiers, vol. i. p.* 144, *tab.* 6.

An excellent Apricot, scarcely known in the Gardens of this country, but in good quality little inferior to the Moorpark, from which it is to be certainly distinguished by its figure being round, not compressed; its skin much more transparent, and less deeply stained with red; its stone without an open passage through it; and especially by its kernel being sweet like an almond, not bitter.

About London it ripens on a south wall in the middle of August; on an east or west wall it would, of course, arrive at perfection rather later. No garden in which Apricots are valued should be without this.

Duhamel says that it is sometimes called the Abricot Pêche: but we believe all the trees in this country known by that name are the Moorpark.

Wood strong, short-jointed, rather warted at the lower end of the yearling branches; Buds not particularly prominent.

Leaves middle-sized, dark green, rather evenly serrated, slightly concave, roundish, acuminate.

Flowers of the ordinary size and appearance.

Fruit about the middle size, very handsome deep yellow, with a number of rich brownish orange-red spots and blotches next the sun; in form nearly spherical, not compressed like the Moorpark. Flesh pale yellow, firm, juicy, sweet, with a little acid, very rich and excellent. Stone separating freely; in figure like that of the Moorpark, but without the hole of that variety. Kernel quite sweet, like that of an almond.

The drawing was made in the Garden of the Horticultural Society.

Mr. W. Sharp del. Pubd by J. Ridgway Piccadilly May 1 1828. J. Basire sc.

THE BELLEGARDE PEACH.

Bellegarde. *Duhamel, Traité des Arbres Fruitiers, vol. ii. p.* 31, *t.* 20. *Miller's Dict. ed.* 8, *no.* 15. *G. Lindley in Hort. Trans. vol. v. p.* 545. *Hort. Soc. Fruit Cat. no.* 25.

Galande Peach .....
Early Galande Peach ..
Violette Hâtive Peach ..
} *of the English Nurseries.*

Noire de Montreuil, *of some French Nurseries.*

It has been the fate of almost every Peach of high merit to be known by many different appellations, particular cultivators having given names of their own to that which was named before. Thus this, one of the most delicious of the varieties that ripen in the beginning of September, has no fewer than five names, under all of which it is often cultivated.

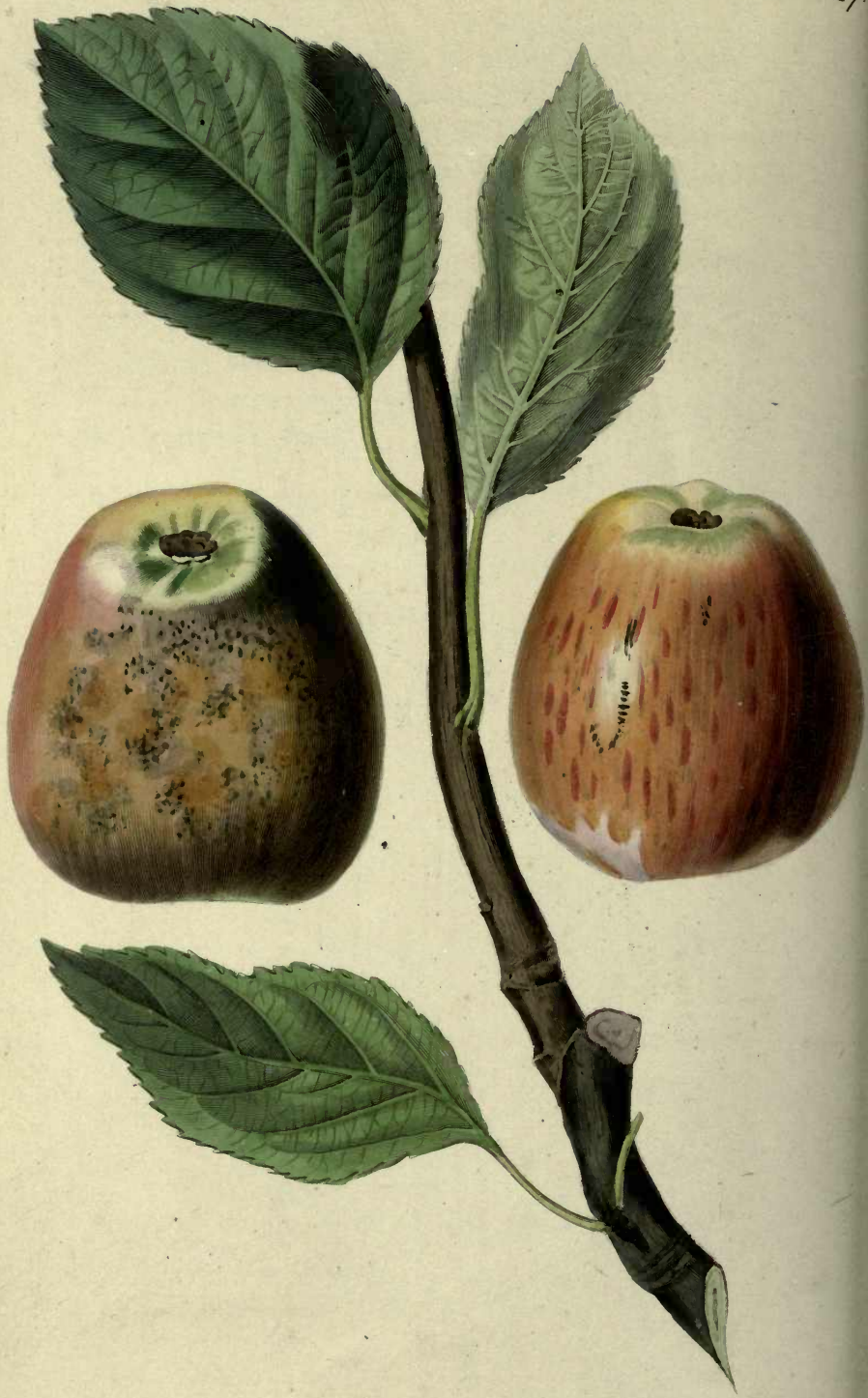
In addition to its good qualities as a fruit, this possesses the merit of being a remarkably healthy tree, not subject to mildew. Both by the French and ourselves it is placed among the foremost class of melting Peaches. It comes in at the beginning of September, after the Red Magdalen.

Leaves crenated, with globose glands.

Flowers small, bright reddish pink.

Fruit large, globular, of a very regular figure, with a shallow suture, and a slightly hollowed eye, with a little projecting point in its centre. Colour on the exposed side rich deep red, with dark purple or violet streaks; on the shaded side pale green, faintly tinged with yellow. Flesh pale yellow, slightly rayed with red at the stone, very melting, juicy, and rich. Stone parts freely, rather large, slightly pointed.

The drawing was made from the Garden of the Horticultural Society.



Mrs Withers del. Pub by J. Ridgway 169 Piccadilly May 1. 1828. J. Walton

THE HUBBARDS' PEARMAIN APPLE.

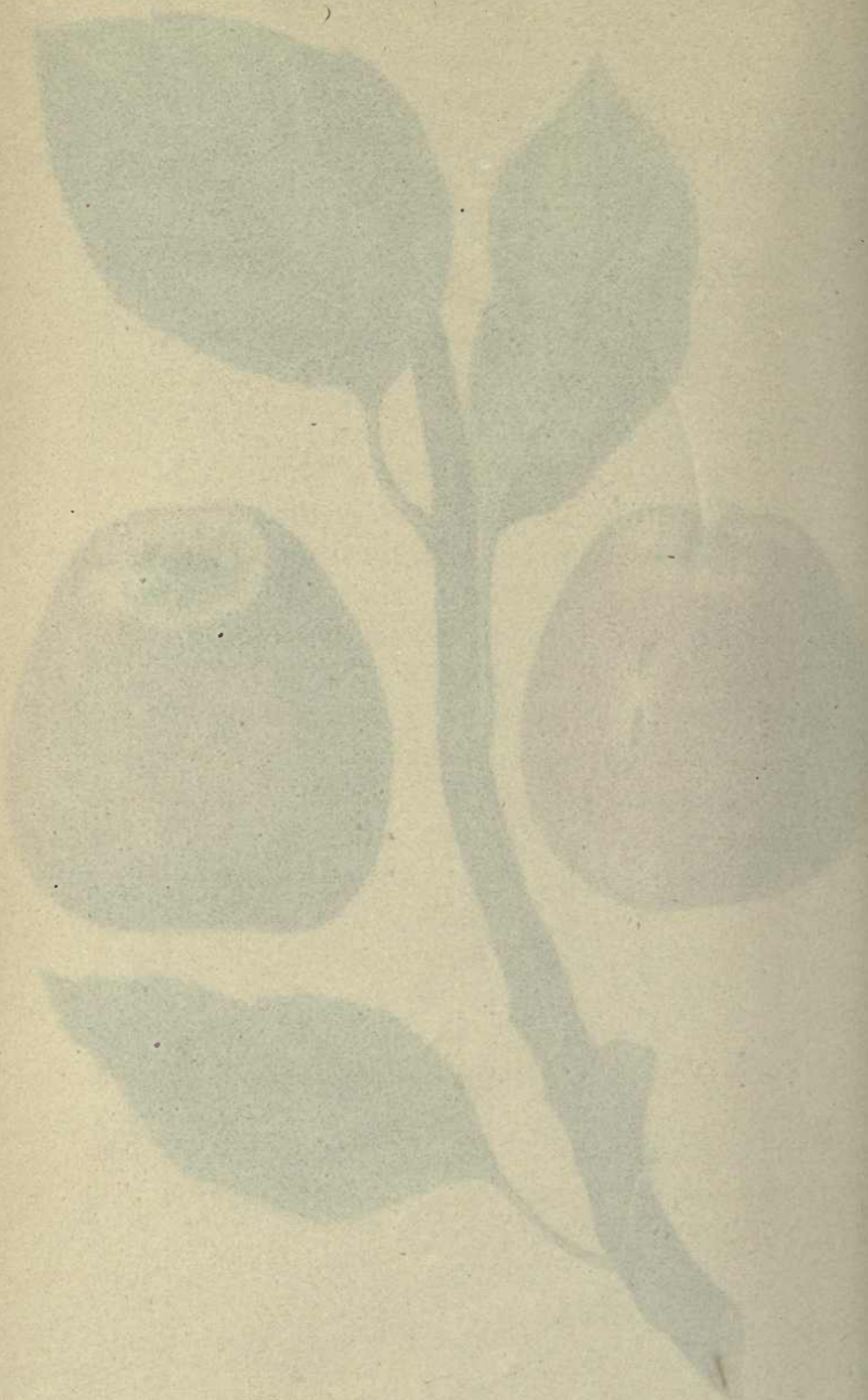
Hubbard's Pearmain. *C. Ashby, in Lond. Trans. vol. iv. p. 92. Hort. Soc. Fruit Cat. no. 198.*
Golden Vining, of Devonshire.

This invaluable table fruit is by no means uncommon in Norfolk and Suffolk, but it appears to be little known elsewhere, unless in Devonshire, where we have seen specimens under the name of the Golden Vining. It was first described in the Transactions of the Horticultural Society, by Mr. Ashby.

It is a great bearer as an open standard, ripens about the beginning or middle of November, and keeps well till March or April. Its usual appearance is that of a dull russet, with a little red on one side; but in some seasons all the fruit is smooth and bright yellow,—a circumstance which it is necessary to bear in mind, or otherwise trees may be supposed to be false which are not so.

The Wood is slender and wiry, of a pale purple brown, by which the young trees are readily known. Buds very downy.

Leaves rather small, flat, oval, slightly downy beneath, somewhat irregularly but finely serrated, with a very red midrib.



THE HUBBARD'S PEARMAIN APPLE.

Hubbard's Pearmain. *G. Lindley in Hort. Trans. vol. iv. p.* 68. *Hort. Soc. Fruit Cat. no.* 758.
Golden Vining, *of Devonshire.*

This invaluable table fruit is by no means uncommon in Norfolk and Suffolk, but it appears to be little known elsewhere, unless in Devonshire, whence we have seen specimens under the name of the Golden Vining. It was first described in the Transactions of the Horticultural Society, by Mr. Lindley.

It is a great bearer as an open standard, ripens about the beginning or middle of November, and keeps well till March or April. Its usual appearance is that of a dull russet, with a little red on one side; but in some seasons all the fruit is smooth and bright yellow,—a circumstance which it is necessary to bear in mind, or otherwise trees may be supposed to be false which are not so.

The Wood is slender and wiry, of a pale grayish brown, by which the young trees are readily known. Buds very downy.

Leaves rather small, flat, oval, slightly downy beneath, somewhat irregularly but finely serrated, with a very red midrib.

Fruit small, ovate, with a short stalk, and destitute of angles. Eye small and close. Skin pale russet, or cinnamon colour, with a little green or red breaking through it here and there; in some specimens, of a uniform, clear, yellowish green, without russet. Flesh firm, rather dry, exceedingly sweet and rich, with an excellent subacid flavour.

The specimen from which the drawing was made was communicated by N. S. Hodson, Esq. of Bury St. Edmund's.

C. M. Curtis. del. Pub by J. Ridgway 169 Piccadilly May 1. 1828. J. Watts sc.

THE BLENHEIM PIPPIN.

Blenheim Pippin. *Hort. Soc. Fruit Cat. no.* 81.
Blenheim Orange ..... } *of the Nurseries.*
Woodstock Pippin ..... }

The origin of this fine variety is said to have been a Garden at Woodstock, in consequence of which it has been indifferently called the Woodstock and the Blenheim Pippin, the latter of which is adopted as the most common name.

It is among the largest kind of table apples, ripens in the middle of November, and will occasionally keep till the following March. A great bearer as a dwarf tree grafted on an English Paradise, or Doucin Stock.

Wood erect, purplish gray, with an ash-coloured, deciduous, downy epidermis; at the lower end of the yearling shoots nearly smooth, with a few pale specks.

Leaves middle-sized, coarsely serrated, rather irregularly twisted, downy beneath.

Fruit roundish, broadest at the base, about $2\frac{1}{2}$ inches deep, and 3 inches across the widest part. Eye very hollow and open, but slightly angular. Skin yellowish, stained on the sunny side with dull

red, among which streaks of deeper colour are intermixed. FLESH yellow, breaking, sweet, juicy, extremely pleasant, and high-flavoured.

The accompanying drawing was made in Mr Kirke's Nursery in November last.


Mrs. Withers, del.
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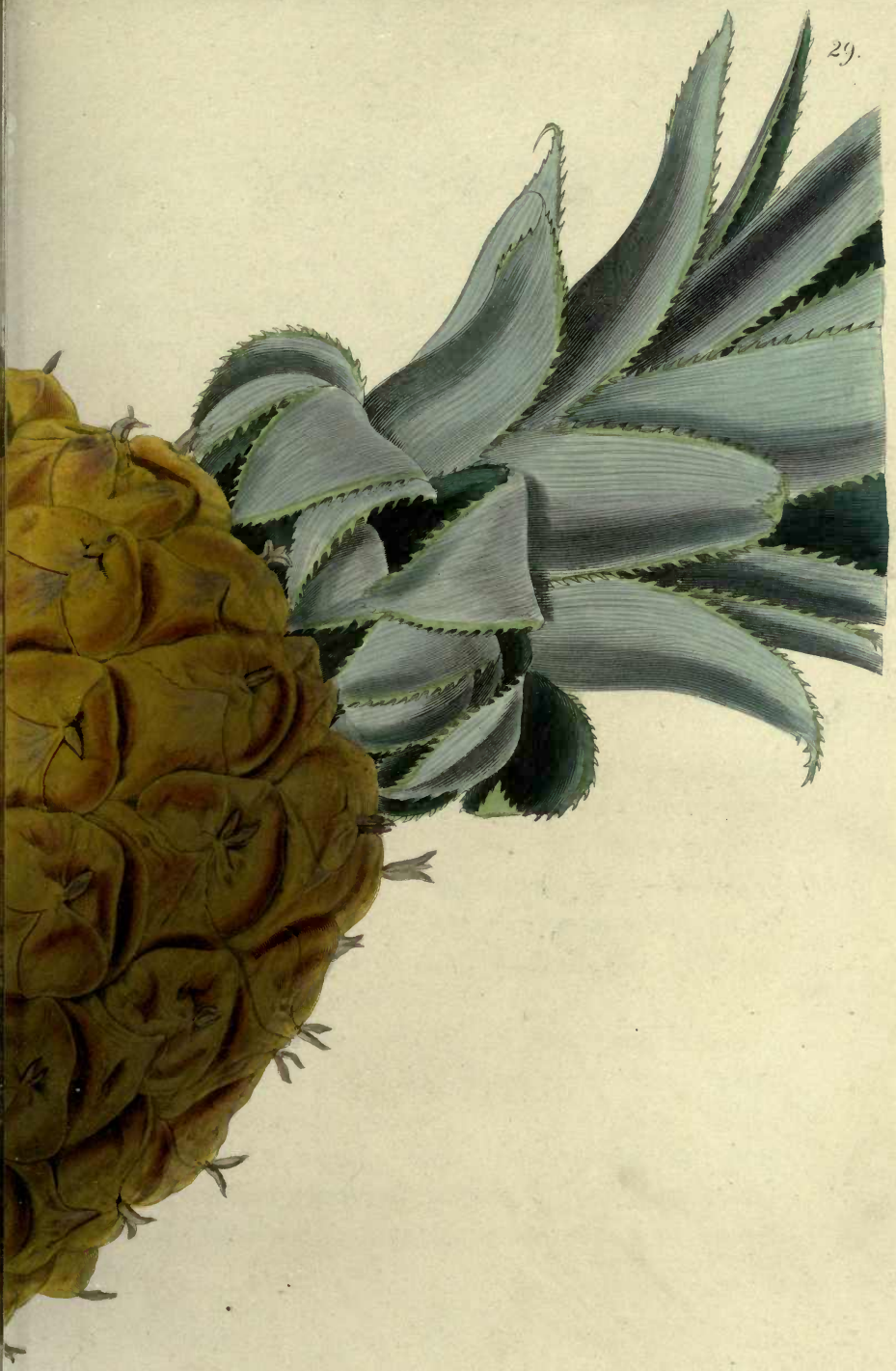


Pidgway 16 Piccadilly. June. 1. 1828.

S. Watts. sculpt.

THE OTAHEITE PINE-APPLE.

Otaheite Pine. *Hort. Soc. Fruit Cat. no.* 52.
Anson's Pine, *of some Gardens.*

This very valuable variety of the Pine-Apple was raised from seed at Shugborough, the seat of Lord Anson, whence it has also been called the Anson's Pine; but as there is already an Anson's Queen, it is thought more advisable to adopt the name of Otaheite, — a very absurd one, but by which it is better known, — in order to avoid confusion.

The great merits of this variety are — firstly, its very remarkable beauty; secondly, its early period of bearing fruit; thirdly, its readiness to swell well; and fourthly, its excellent qualities as a high-flavoured kind. The plants also occupy less space than most Pines, in consequence of the erect direction of their leaves.

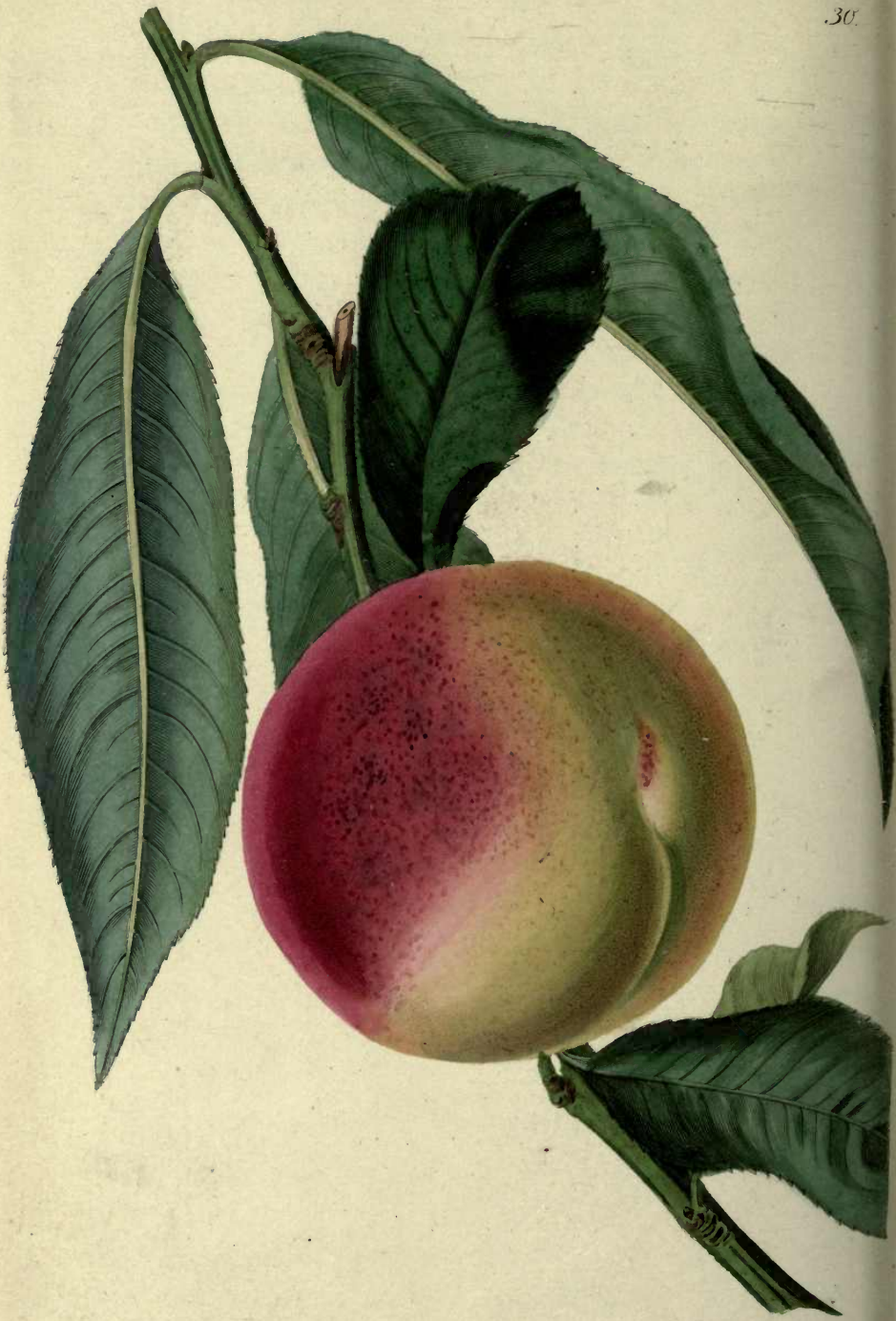
Well-grown fruit will weigh about four pounds; the heaviest yet produced has been something under eight pounds.

Leaves unusually erect, narrow, regularly and rather strongly serrated, yellowish green, not particularly glaucous; serratures yellowish, with brown tips.

Flowers large, pale lilac.

Fruit roundish; tun-shaped, upon ripening, deep olive-green, covered densely with a cinereous meal; when ripe, deep orange yellow, with a little green at the spaces between the pips. Pips flat, unusually large, with a short, small, withered scale. Flesh pale yellow, slightly stringy, sweet, and high-flavoured, with very little acid, but with abundance of juice. Crown unusually small, a little purplish.

The drawing was made in the Garden of the Horticultural Society.



Pub. by J. Ridgway 169 Piccadilly June 1. 1826.

THE MADELEINE DE COURSON PEACH.

Madeleine de Courson. *Lelieur, Pomone Française, p.* 292. *G. Lindley in Hort. Trans. vol. v. p.* 539. *Hort. Soc. Fruit Cat. no.* 84.
Madeleine Rouge, *or* Madeleine de Courson. *Duhamel, Traité des Arbres Fruitiers, vol. ii. t.* 7. *Noisette, Jard. Fr. p.* 87. *tab.* 18. *Bon Jard.* 1828, *p.* 295.
Rouge Paysanne, *of the French.*
Red Magdalen. *Miller's Dict. ed.* 8.

An excellent variety, ripening in the end of August or beginning of September, about the time of the Grosse Mignonne. It is very different from the Red Magdalen Peach of the Nurseries, which is a larger fruit, with more colour, and small flowers.

The tree is rather subject to mildew.

According to Mr. Lindley, this is the true Red Magdalen Peach of Miller. It is remarkable for its fine, rich, vinous flavour.

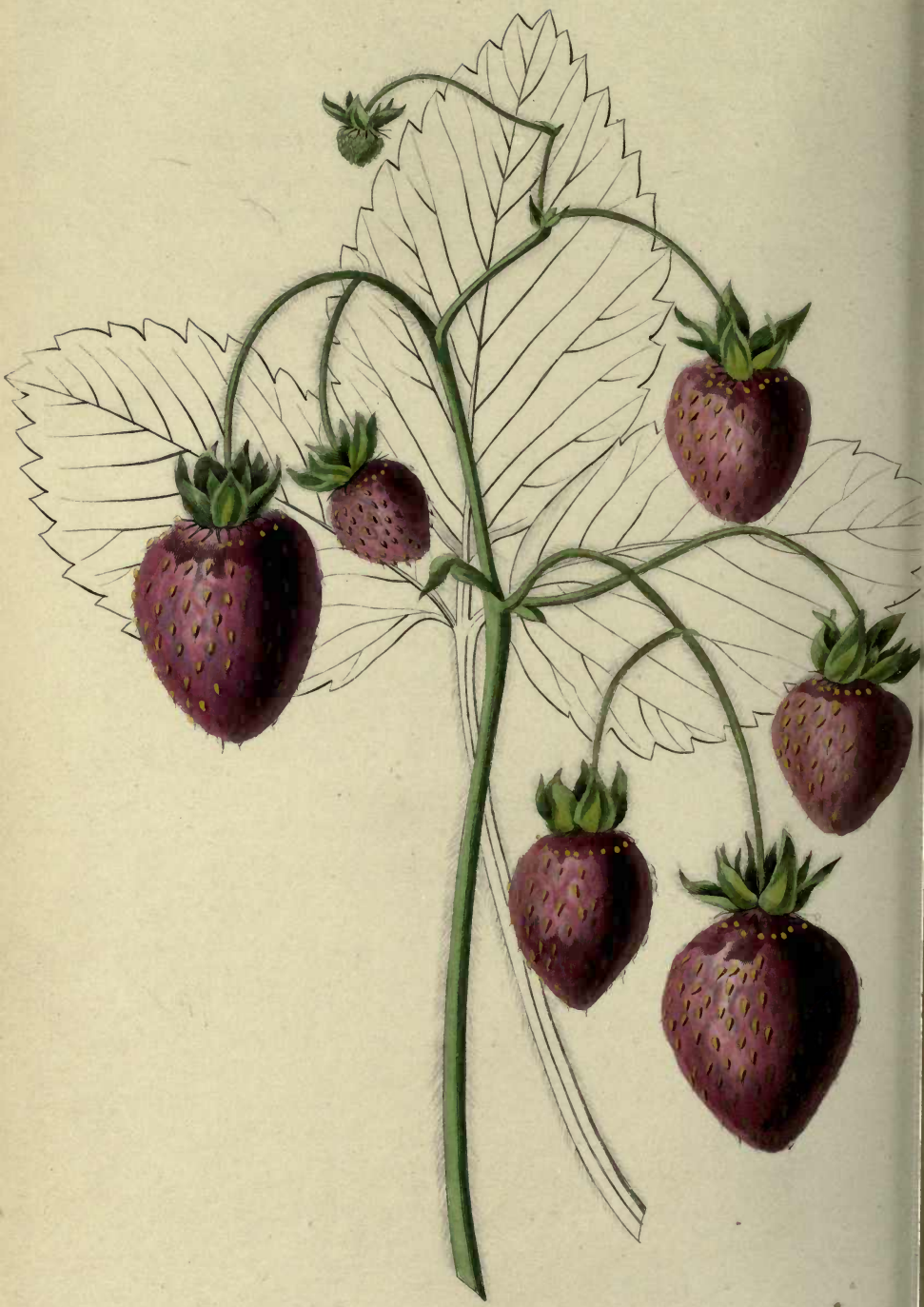
Leaves dark green, coarsely and doubly serrated, glandless.

Flowers large, pale blush.

Fruit small, globular, flattened, deeply cleft on one side. Colour pale yellow, with a blush of clear pink where exposed. Flesh quite white, not

stained at the stone, from which it parts freely; very melting, juicy, vinous, and rich. STONE blunt, rather large for so small a fruit.

The drawing was made in the Garden of the Horticultural Society.



Mrs H. Withers del. Pub. by J. Ridgway 169 Piccadilly June 1. 1828. J. Scott sc.

THE PROLIFIC HAUTBOIS STRAWBERRY.

Prolific *or* Conical Hautbois. *Hort. Soc. Trans. vol. vi. p.* 213. *Hort. Soc. Fruit Cat. p.* 60. *no.* 82.

Double-bearing ....
Hermaphrodite .... } *of the Gardens.*
Spring Grove .....

It is a common observation, that good Hautbois Strawberries are nearly lost. This position is not correct. The Hautbois, which has male blossoms on one plant, and female on another, is frequently found in Gardens; and as the sterile plants of it are more vigorous than the fertile ones, the unproductive runners become in time more numerous, and gain the ascendency, and then the whole are considered as being deteriorated.

This variety having perfect stamens in all its flowers, is consequently not liable to the inconvenience above mentioned, and it is very productive of fruit. It frequently, in good seasons, yields a second crop in autumn, the berries of which are much larger than those of its regular produce, but they are not very numerous. It is the best Hautbois we possess, and was described in the paper in the Transactions of the Horticultural Society above

referred to, under the name of the Prolific or Conical Hautbois; being distinguished by the latter appellation from the Flat Hautbois, which is also very prolific. Like most of the old fruits, it is known by a variety of names, many of which are not worth recording; the most frequent are here given as synonyms.

It may be cultivated, in good garden soil, in an open situation, and will continue to produce well for many years, even if not removed.

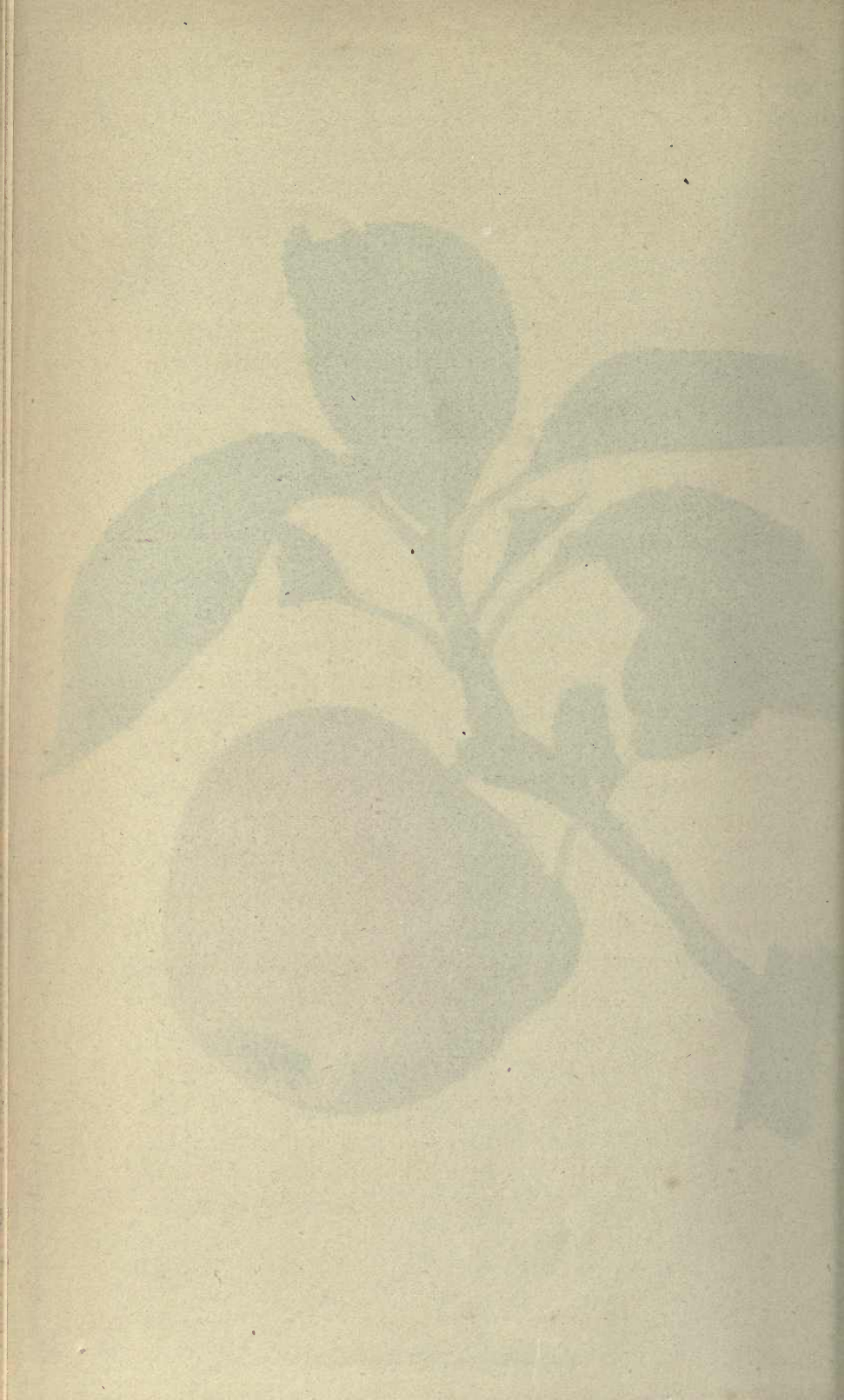
Leaves light green; footstalks long, hairy; leaflets middle-sized, oblong, with coarse serratures; hairy.

Scapes long, raising the flowers above the leaves, with branched peduncles.

Calyx small, reflexed. Petals broad, at first imbricated, afterwards folded together. Stamens strong, higher than the stigmas, remaining after the fruit ripens. Anthers perfect.

Fruit large, conical, dark dull purple; grains slightly embedded. Flesh solid, greenish, high-flavoured and musky.

T. Curtis del. Pub. by J. Ridgway 169 Piccadilly June 1. 1826. J. Watts sc.



THE COURT OF WICK PIPPIN.

Court of Wick. *Hooker's Pomona Londinensis, t.* 32. *Forsyth's Treatise, ed.* 7. *p.* 98. *Hort. Soc. Fruit Cat. no.* 219.

Wood's Huntingdon ...
Golden Drop .....
Knightwick Pippin ....
Fry's Pippin .....
Phillips's Reinette .....
} *of various Nurseries.*

A Somersetshire Apple of the highest merit. It was originally raised in a village in that county, from the seed of the Golden Pippin, to which it is little inferior either as a cider or table fruit. The tree is very healthy and vigorous, and a great bearer.

Ripens in the middle of October, is in perfection in January, and will keep, with good management, till the middle of March.

Like most other fruits of much excellence, it has received a number of different names, which are enumerated above.

The Wood is weak, grayish brown, with a thin coating of slate-coloured epidermis, very slightly pubescent.

Leaves flattish, ovate, obtuse, regularly serrated, with a downy petiole and underside. Stipules as long as the petiole.

Flowers open in the beginning of May, middle-sized, pale red, tinged with yellow. Petals oblong, slightly imbricated at the base; not concave, as in many varieties.

Fruit below the middle size, about twice as large as a Golden Pippin, ovate, flat at either end, with no trace of angles or of plaits at the eye. Eye large, open, in a shallow depression. Skin greenish yellow in the shade; bright orange, with small russet-brown spots, when exposed; sometimes slightly tinged with red next the sun. Flesh whitish yellow mixed with green, when first gathered; becoming deep yellow, crisp, tender, juicy, and high-flavoured, when fully ripe.

The accompanying drawing was made in Mr. Kirke's Nursery, in October last.

Wm. Withers. del. Pub. by J. Ridgway 169 Piccadilly July. 1. 1828. J. Walts. sc.

THE IMPERATRICE PLUM.

Imperatrice. *Miller's Dict. no.* 25. *Hook. Pom. Lond. no.* 4. *Hort. Soc. Fruit Cat. no.* 34.
Imperatrice Violette. *Duham. Arb. Fr. ii. p.* 105, *tab.* 116.

Well known as one of the best of our Plums for keeping till late in the season. Its usual period of ripening is October, when it begins to shrivel, and will then keep, if well managed, till the middle of December, its flavour continuing to improve.

It requires to be cultivated on an east or west wall, when it is a great and certain bearer.

Some doubt has been expressed of the identity of our English Imperatrice and that of Duhamel; but we see no reason to believe that they are different.

Branches long and slender, with blunt, flattened eyes, and very smooth bark; the lateral shoots are produced at nearly right angles with the main shoots.

Leaves middle-sized, pointed at each end, finely toothed, closely downy.

Flowers small.

Fruit oblong, blunt at each end, but tapering rather more to the base than to the apex. Footstalk

rather less than $\frac{3}{4}$ths of an inch long. SKIN rich deep purple, covered over with a thick bloom, which is more copious than on any plum in Covent Garden Market. FLESH firm, yellowish green, rather dry, but exceedingly sweet and rich.

Mrs Withers del. Pub. by J. Ridgway 169 Piccadilly July 1. 1828. J. Watts

THE HAWTHORNDEN APPLE.

Hawthornden. *Hort. Soc. Fruit Cat.* p. [illegible]
White Hawthornden. *Brit. Pom. Gardener*, p. [illegible]

This valuable variety is said to have been raised eight or ten miles south of Edinburgh, on the village, the name of which it bears, which is better known as the birth-place of the poet Drummond. It is one of the most abundant bearers we have, and as the common kinds of the branches are mostly blossom-buds, the ends bearing produce loads which the crop of fruit is fully grown.

Ripens in October, and will keep good about a month or six weeks.

Wood short-jointed, of a light chestnut colour, covered with small white specks.

Leaves oval, taper pointed, regularly serrated, with small stipules.

Flowers middle sized, with bright rose-tinted roundish, ovalate petals.

Fruit large, flattish, irregularly shaped, one side being larger than the other. Stalk half an inch long. Eye a little depressed. Skin very greenish yellow, reddish on the side next the sun. Flesh white. Juice plentiful, sweet and pleasant.

This is reckoned the best Apple in Scotland; but it has got to canker in that country.

THE HAWTHORNDEN APPLE.

Hawthornden. *Hort. Soc. Fruit Cat. no.* 440.
White Hawthornden. *Nicol's Fruit Gardener, p.* 256.

This valuable variety is said to have been originally raised eight or ten miles south of Edinburgh, in the village, the name of which it bears, which is better known as the birth-place of the poet Drummond. It is one of the most abundant bearers we have; and as the extreme buds of the branches are mostly blossom-buds, the ends become pendulous when the crop of fruit is fully grown.

Ripens in October, and will keep good about a month or six weeks.

Wood short-jointed, of a light chestnut colour, downy, with small white specks.

Leaves oval, taper-pointed, regularly serrated, with small stipulæ.

Flowers middle-sized, with bright, rose-coloured, roundish, cordate petals.

Fruit large, flattish, irregularly shaped, one side being larger than the other. Stalk half an inch long. Eye a little depressed. Skin clear, greenish yellow, reddish on the side next the sun. Flesh white. Juice plentiful, sweet and pleasant.

This is reckoned the best Apple in Scotland; but it is apt to canker in that country.

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Leaves oval, taper-pointed, regularly serrated, with small stipules.

Flowers middle-sized, with bright rose coloured, roundish, cordate petals.

Fruit large, flattish, irregularly shaped, one side being larger than the other. Stalk half an inch long. Eye a little depressed. Skin clear, greenish yellow, reddish on the side next the sun. Flesh white. Juice plentiful, sweet and pleasant.

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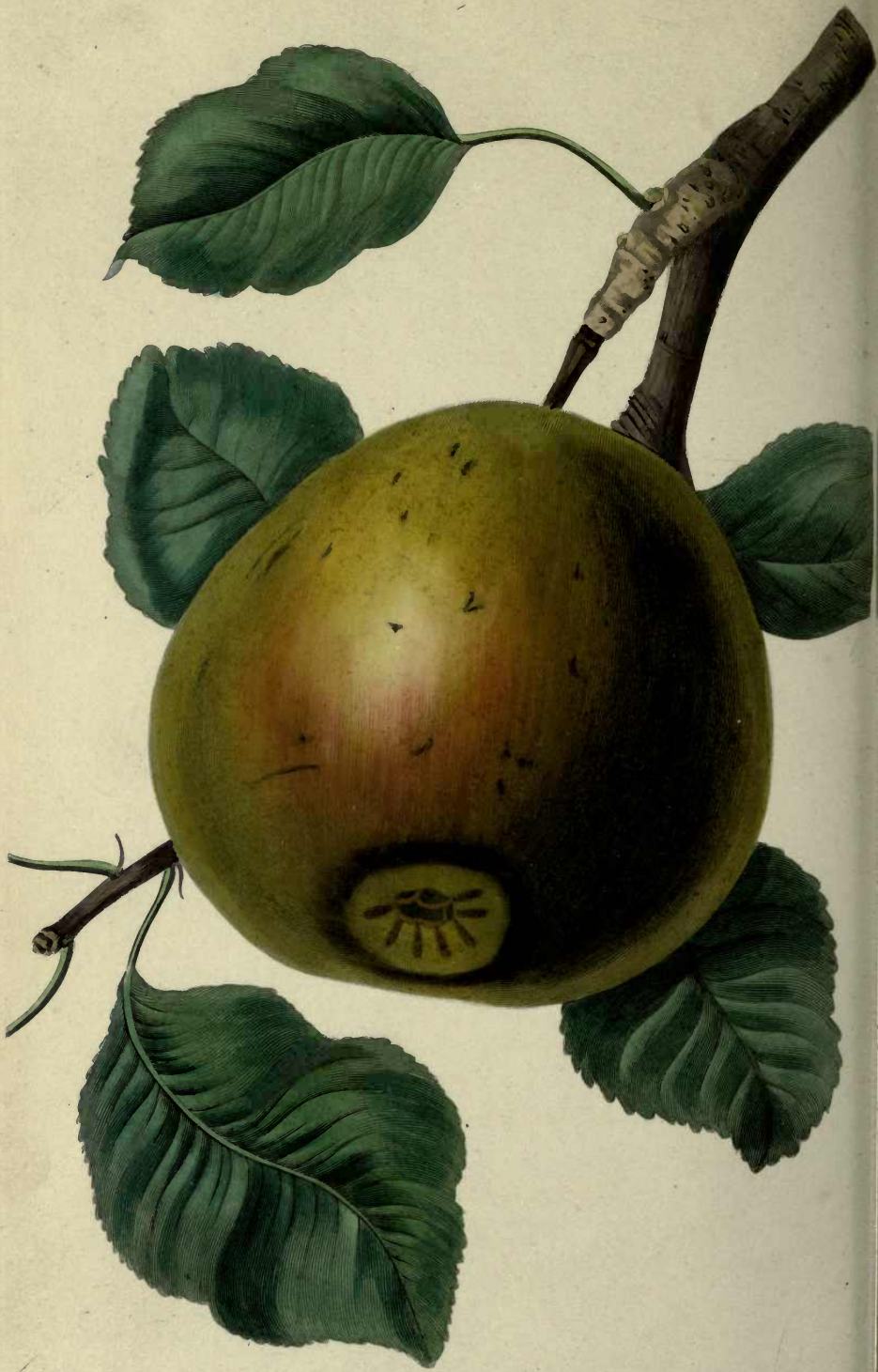


Mrs. Withers. del. Pub. by J. Ridgway 169 Piccadilly July 1. 1828. J. Watts. sc.

THE GENERAL BERGAMOT PEAR.

General Bergamot. General. [illegible] Jersey Lady
[illegible] 17. [illegible]
Brown Bergamot. [illegible]

Among our native English autumn pears this, perhaps, holds the highest rank, when we consider its beauty, its excellence, or its [illegible]. It was raised by a Lieut.-General General [illegible] of the Autumn Bergamot, at Dorneford [illegible] Colchester, about the middle of the last century.

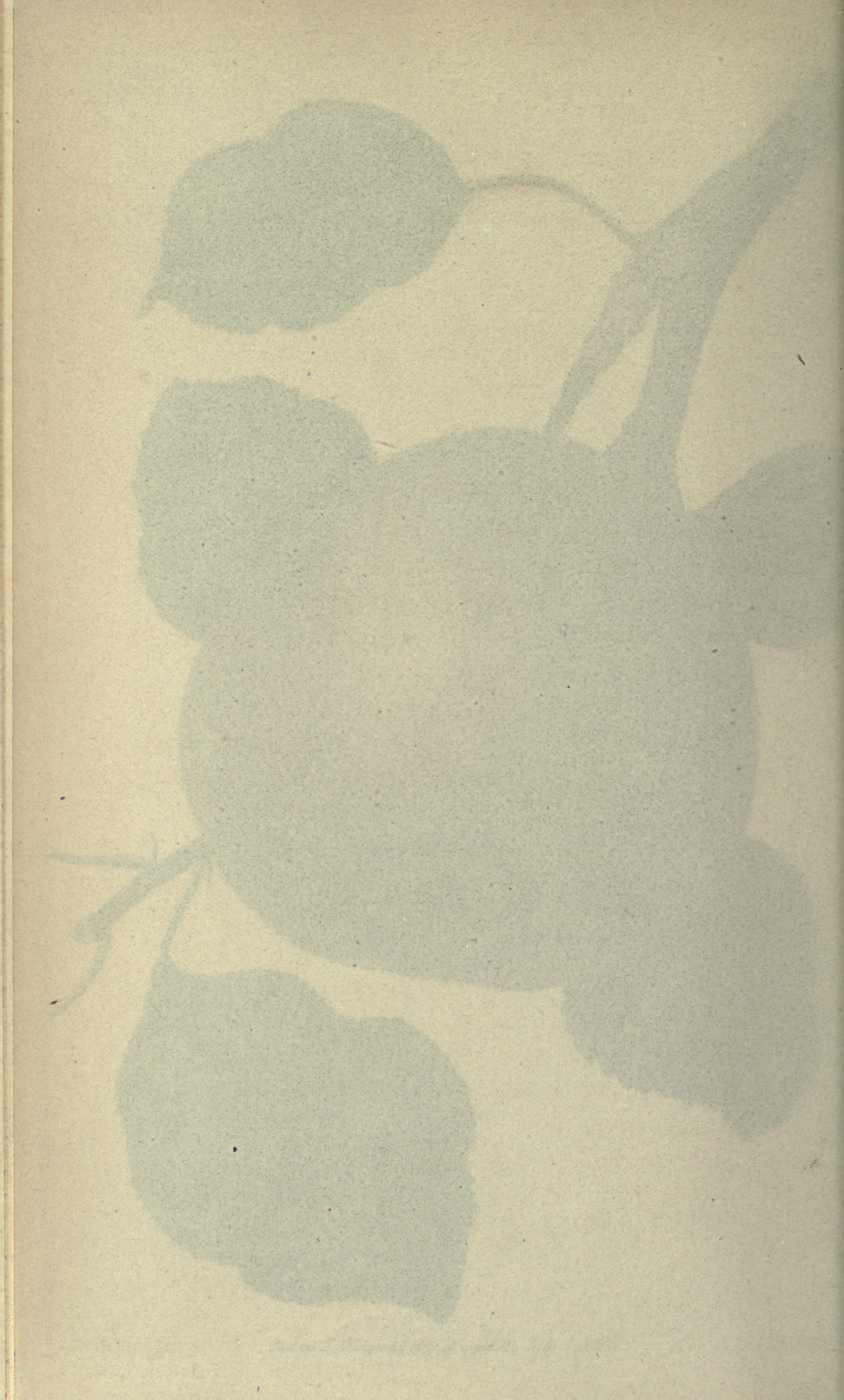
It does not bear well as a standard, but [illegible] a tolerably certain crop on an east or [illegible] wall, in which situation it ripens well. [illegible] middle of November it comes into eating, [illegible] comes to perfection about a month.

Sometimes it attains a very large [illegible] occasionally been seen almost [illegible] ference.

The Wood is weak and [illegible] the Brown Beurré, but is covered with [illegible] healthiness, as are also the leaves, [illegible] particularly distinguished from all the [illegible] and Chaumontelles.

Leaves shining, flat, rather long.

Fruit ovate, very much flattened at the crown, usually 7½ or 8 inches round, of a very regular



THE GANSEL'S BERGAMOT PEAR.

Gansel's Bergamot. *Forsyth. Hooker's Pomona Lond. no.* 17. *Hort. Soc. Fruit Cat. no.* 53.
? Brocas Bergamot. *Hort. Soc. Fruit Cat. no.* 51.

Among our native English autumnal Pears, this, perhaps, holds the highest rank, whether we consider its beauty, its excellence, or its prolific nature. It was raised by a Lieut.-General Gansel, from seed of the Autumn Bergamot, at Donneland Hall, near Colchester, about the middle of the last century.

It does not bear well as a standard, but yields a tolerably certain crop on an east or south-east wall, in which situation it ripens well. In the middle of November it comes into eating, and continues in perfection about a month.

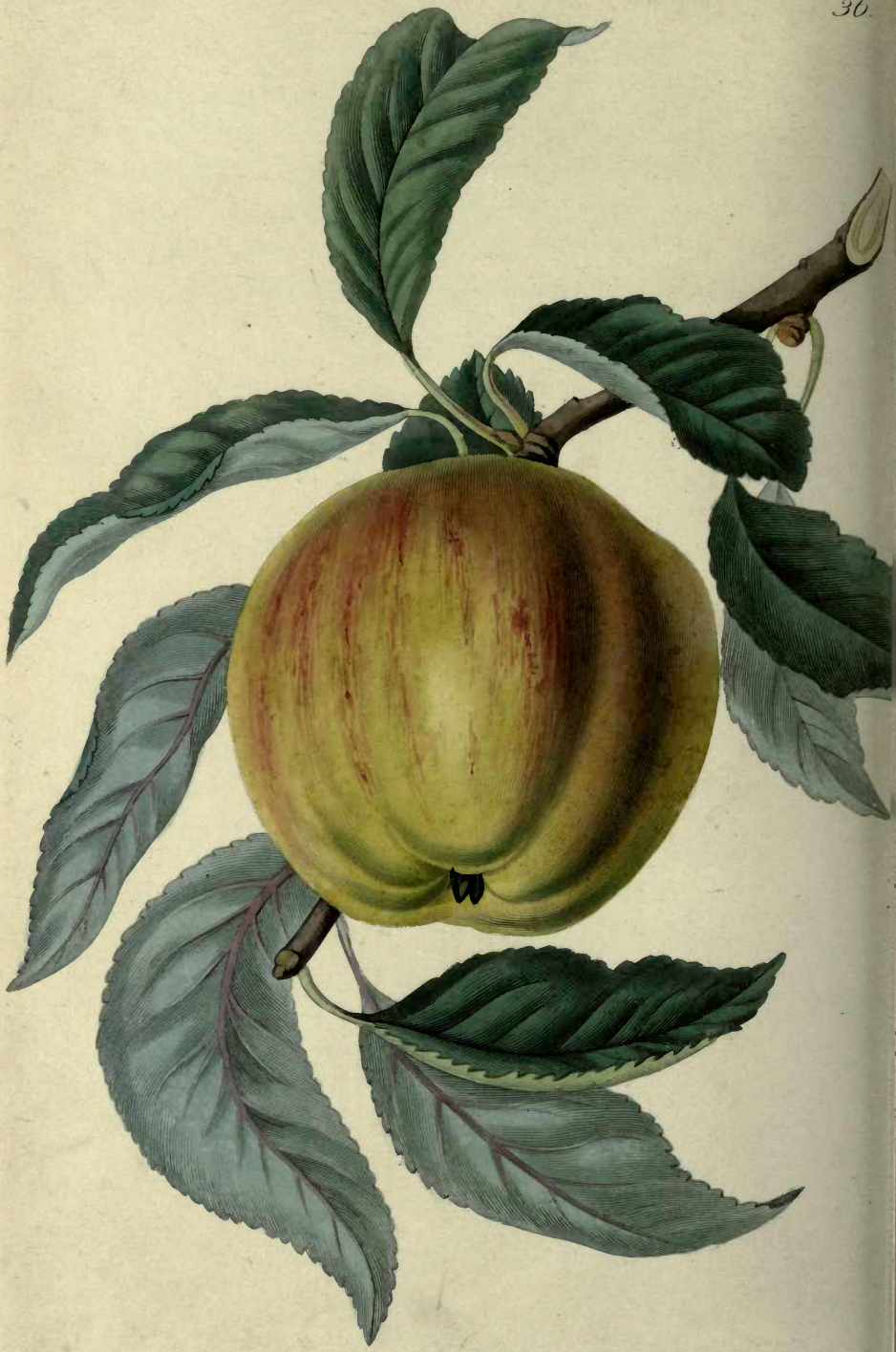
Sometimes it attains a very large size, having occasionally been seen almost a foot in circumference.

The Wood is weak and flexuose, like that of the Brown Beurré, but is covered with a kind of mealiness, as are also the leaves, by which it is particularly distnguished from all the Beurrés and Chaumontelles.

Leaves shining, flat, rather mealy.

Fruit ovate, very much flattened at the crown, usually 7½ or 8 inches round, of a very regular

figure, quite destitute of angles. STALK short and fleshy, thickening on the back of its bent part. EYE small. SKIN dull brown, like that of the Brown Beurré, a little marked with dashes of deeper russet. FLESH white, melting, very sweet, rich and high-flavoured. CORE very small.



Wm. Withers. del. Pub. by J. Ridgway 169 Piccadilly July 1. 1828. J. Watts

THE MARGIL APPLE.

Margil. *Forsyth. Hooker's Pomona Lond. no.* 33. *Hort. Soc. Fruit Cat. no.* 589.

This excellent Apple has long been known to the Gardens of this country, but whether of foreign or domestic origin is uncertain. It is not to be recognised in any of the continental sorts of the present day.

In quality it ranks near the Ribston Pippin, small specimens of which it resembles in colour and form, and also in its spicy flavour; but it is not upon the whole so good a fruit.

Ripens late in the Autumn, and will keep well till March. It is an abundant bearer, either on an open standard, or upon dwarf trees.

Tree of the smallest size among apples.

Wood wiry, deep brown. Leaves remarkably narrow, with little colour, but a good deal of downiness beneath.

Flowers very pale pink, like those of the Ribston Pippin, but rather smaller.

Fruit small, ovate, about 2 or 2½ inches long, and 1½ or 2 inches broad. Eye small, angular, as are also the sides. Stalk short. Skin light bright orange, striped and mottled with rich red and brown, occasionally a little russetty. Flesh yellow, firm, breaking, juicy, sweet, with a high spicy flavour.

THE MARGIL APPLE.

Margil. Forsyth. Hooker's Pomona Lond. no. 32. Hort. Soc. Fruit Cat. no. 589.

This excellent Apple has long been known to the Gardens of this country, but whether of foreign or domestic origin is uncertain. It is not to be recognised in any of the continental sorts of the present day.

In quality it ranks near the Hibston Pippin, small specimens of which it resembles in colour and form, and also in its spicy flavour; but it is not upon the whole so good a fruit.

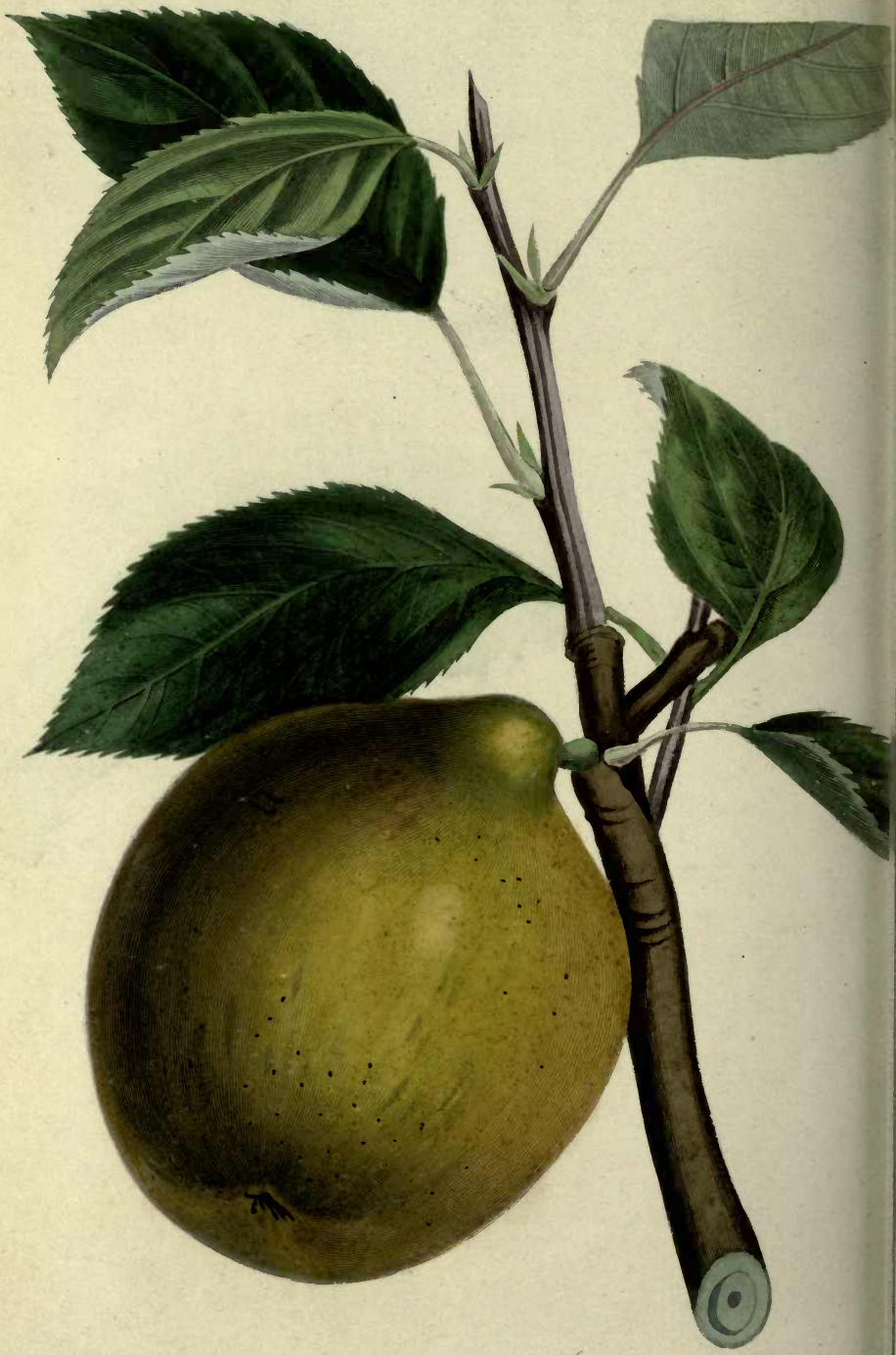
Ripens late in the Autumn, and will keep well till March. It is an abundant bearer, either on an open standard, or upon dwarf trees.

Tree of the smallest size among apples.

Wood very, deep brown. Leaves remarkably narrow, with little colour, but a good deal of downness beneath.

Flowers very pale pink, like those of the Hibston Pippin, but rather smaller.

Fruit small, ovate, about 2 or 2½ inches long, and 1½ or 2 inches broad. Eye small, angular, as are also the sides. Stalk short. Skin light bright orange, striped and mottled with rich red and brown, occasionally a little russetty. Flesh yellow, firm, breaking, juicy, sweet, with a high spicy flavour.



Mrs. Withers. del. Pub. by F. Ridgway 169 Piccadilly Aug. 1. 1828. E. Mitchell

THE LEMON PIPPIN.

Lemon Pippin. *Forsyth's Treatise, ed.* 7. p. 112. *Hort. Soc. Fruit Cat. no.* 550.

A good hardy variety, coming into eating in the end of October, and keeping well till March or April. It bears constantly as a standard in all the midland counties, and is one of the most valuable orchard fruits we possess. It is very little subject to spot, and does not readily bruise; on which accounts, as well as for the sake of its beauty, it is particularly well adapted to the market.

It is said to dry well. Its curled, fleshy stalk, which is constant and remarkable, characterises it well.

Wood very upright, rather strong, olive brown, downy at the end.

Leaves narrow, crenate, downy on the petioles and under surface, when young, often brownish; stipules narrow, woolly.

Fruit middle-sized, oval, very regularly formed, without angles. Stalk fleshy, curved inwards, and forming a continuation of the fruit. Eye even, hollow. Skin pale yellow green, with neither red nor russet. Flesh firm, breaking. Juice not abundant, nor high-flavoured, but very pleasant.

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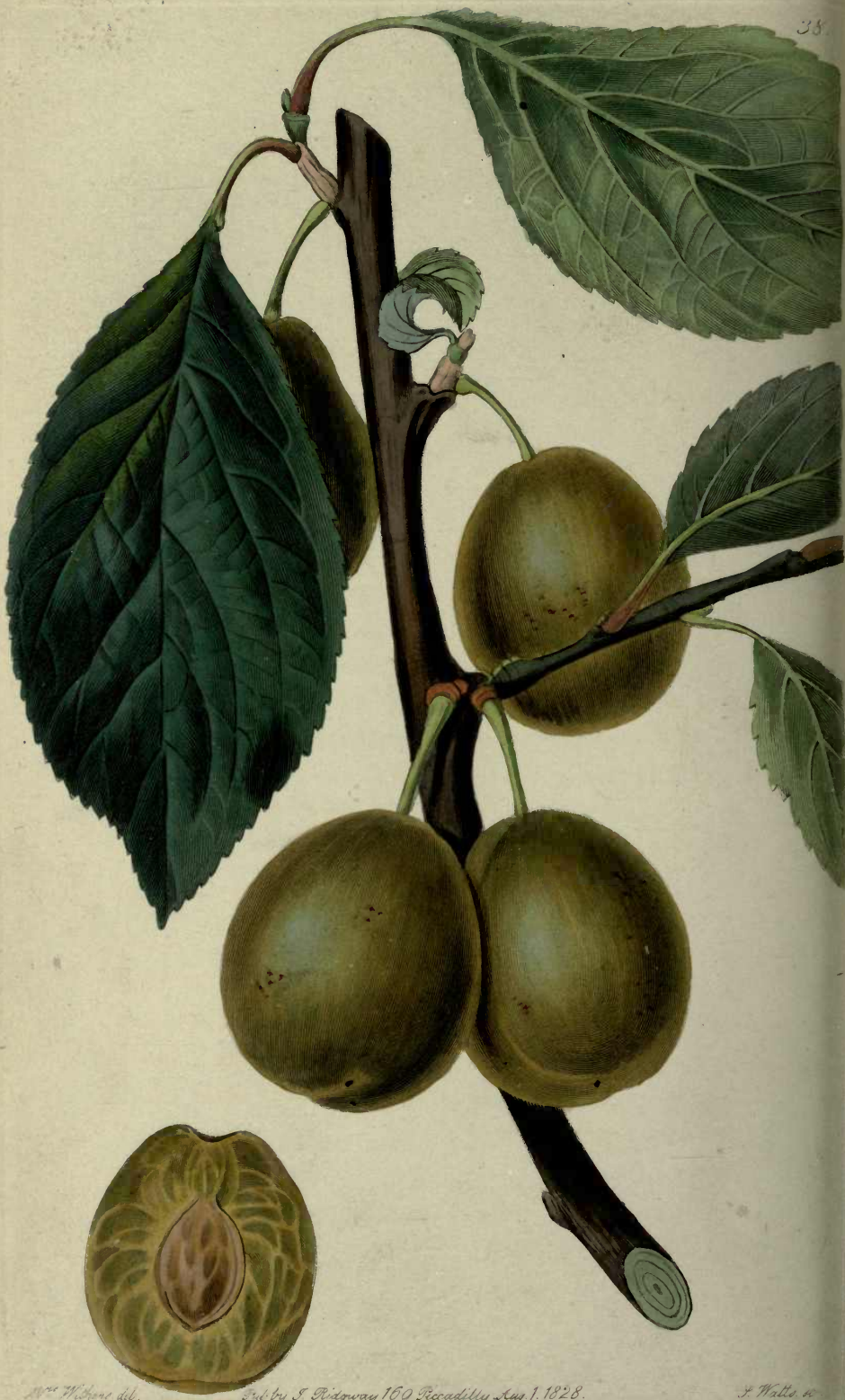


Mrs Withers del. Pub. by J. Ridgway 169 Piccadilly Aug. 1. 1828. J. Watts sc.

THE WHITE IMPERATRICE PLUM.

White Imperatrice. *Forsyth's Treatise, ed.* 7. *p.* 27. *Hort. Soc. Fruit Cat. no.* 135.

Imperatrice Blanche. *Duhamel, Arbres Fruitiers, vol. ii. p.* 106. *t.* 18. *fig.* 2.

Die Weisse Kaiserpflaume. *Kraft. Pom. aust.* 2. 33. *t.* 181. *f.* 2.

A handsome and useful Plum, but very different from the common Imperatrice (fol. 33), to the name of which it has little title. It ripens on a west wall, about the beginning of September, but does not shrivel or keep well. On a standard it will scarcely succeed, except in very warm situations.

LEAVES rather larger than those of the common Imperatrice, and more shining.

FLOWERS somewhat smaller.

FRUIT middle-sized, oval, with an indistinct furrow on one side, very blunt at each end. FOOTSTALK short, in a narrow cavity. SKIN bright yellowish ochre colour, with a slight evanescent bloom. FLESH firm, juicy, sweet, abundant, and rather more transparent than that of most Plums. STONE quits the flesh freely.

THE WHITE IMPERATRICE PLUM.

White Imperatrice. *Forsyth's Treatise*, ed. 7, p. 27. *Hort. Soc. Fruit Cat.* no. 139.

Imperatrice Blanche. *Duhamel, Arbres Fruitiers*, vol. ii. p. 100, t. 18, fig. 2.

Die Weisse Kaiserpflaume. *Kraft. Pom.* mon. 2. 33, t. 181, f. 2.

A handsome and useful Plum, but very different from the common Imperatrice (fol. 33), to the name of which it has little title. It ripens on a west wall, about the beginning of September, but does not shrivel or keep well. On a standard it will scarcely succeed, except in very warm situations.

LEAVES rather larger than those of the common Imperatrice, and more shining.

FLOWERS somewhat smaller.

FRUIT middle-sized, oval, with an indistinct furrow on one side, very blunt at each end. FOOTSTALKS short, in a narrow cavity. SKIN bright yellowish ochre colour, with a slight evanescent bloom. FLESH firm, juicy, sweet, abundant, and rather more transparent than that of most Plums. STONE quits the flesh freely.

Mrs Wilkins del. Pub. by J. Ridgway 169 Piccadilly Aug. 1. 1828. J. Walter sc.

THE GOLDEN HARVEY APPLE.

Golden Harvey. *Pomona Herefordensis*, Pl. 23. *Hort. Soc. Fruit Cat.* No. 314.

Brandy Apple. *Forsyth's Treatise*, ed. 1, p. 56.

This is by some supposed to be an Apple of very ancient date. Trees of considerable size are said to be growing on the Cotswold Hills, in Gloucestershire. By others it is doubted whether the writers on the fruits of the 17th century were acquainted with it, though Evelyn says, that some persons preferred the cider " of the Harvey Apple (being boiled)" to all other ciders; and the Harvey Apple and Russet Harvey are both mentioned by Worlidge. These doubts are very much strengthened by the fact that the Golden Harvey is even at the present day but little cultivated in comparison with its surpassing merits. It is, perhaps, the very best of all our fruits, on which account it is probable, that if of so old origin, it would have been by this time more universally known. It is not to be supposed, that because Worlidge names two sorts of Harveys, this must necessarily be one of them; for in the cider counties there appear to be three distinct kinds under that name, and the Harvey Apple of Norfolk is a sort totally different from either of these three.

THE GOLDEN HARVEY APPLE.

Golden Harvey. *Pomona Herefordiensis,* 2 *t.* 22. *Hort. Soc. Fruit Cat. no.* 374.
Brandy Apple. *Forsyth's Treatise, ed.* 7. *p.* 95.

This is by some supposed to be an Apple of very ancient date. Trees of considerable age are said to be growing on the Cotswold Hills, in Gloucestershire. By others it is doubted whether the writers on the fruits of the 17th century were acquainted with it, though Evelyn says, that some persons preferred the cider " of the Harvey Apple (being boiled)" to all other ciders; and the Harvey Apple and Russet Harvey are both mentioned by Worlidge. These doubts are very much strengthened by the fact that the Golden Harvey is even at the present day but little cultivated in comparison with its surpassing merits. It is, perhaps, the very best of all our fruits, on which account it is probable, that if of an old origin, it would have been by this time more universally known. It is not to be supposed, that because Worlidge names two sorts of Harveys, this must necessarily be one of them; for in the cider counties there appear to be three distinct kinds under that name, and the Harvey Apple of Norfolk is a sort totally different from either of these three.

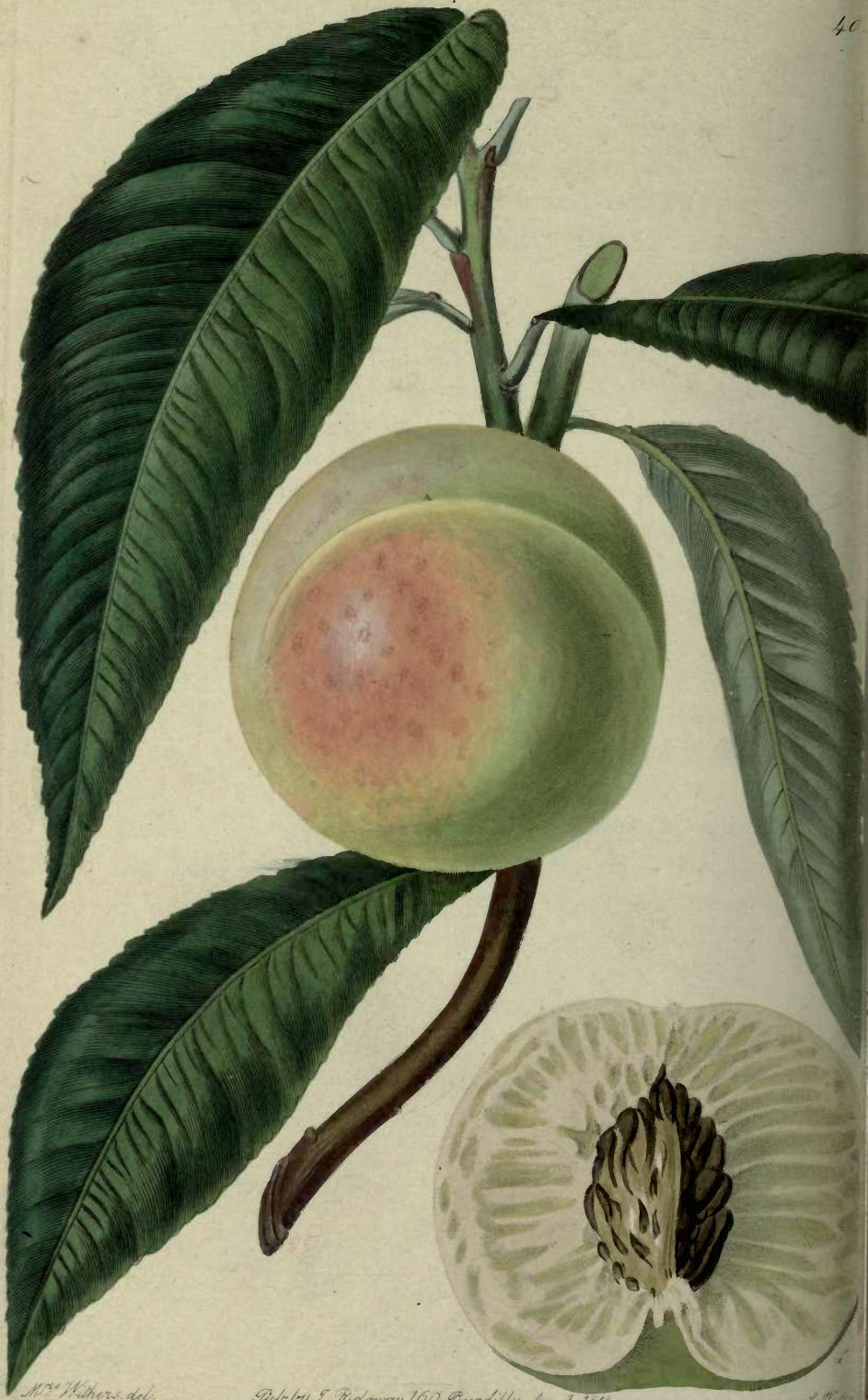
A most excellent variety, bearing in great abundance in many situations, ripening in December, and keeping till May, or even longer. Its flavour is more rich and agreeable than that of any other variety of Apple. No garden, however small, should be without it.

It is much esteemed as a cider fruit, on account of the quantity of sugar it contains. The cider made from it is very strong, but not rich, for which reason it has acquired the name of the Brandy Apple. The specific gravity of its juice is said, in the Pomona Herefordiensis, to be 1085.

Wood weak, erect, downy at the extremities, olive green, a little spotted.

Leaves ovate, acuminate, finely serrated, appearing early, but slightly downy in any part. Stipules subulate, smooth.

Fruit small, quite round, often growing in clusters, free from angles or irregularities of surface. Stalk short. Eye small, contracted. Skin dull russet, with a bright yellow ground, often breaking through the russet in patches. Flesh firm, breaking, very rich, juicy, spicy, and high-flavoured.



Mrs. Withers. del.

Pub. by J. Ridgway 169 Piccadilly Aug. 1. 1818.

THE WHITE NECTARINE.

White. *Forsyth's Treatise, ed.* 7. *p.* 70. *G. Lindley in Hort. Trans. vol. v. p.* 548. *Hort. Soc. Fruit Cat. no.* 71.
Old White *and* New White, *of the Nurseries.*
White *or* Flanders. *Hooker's Pomona Lond.* 30.
Brugnon blanc musquée. *Mayer Pom. Francon.* 2. *p.* 354. *t.* 18. *f.* 19.
Nectarine blanche de Weitzenfeld, *according to Mayer.*

It is probable that there is no difference between the various kinds of White Nectarine now in cultivation; at least the differences, if they exist, are so unimportant as to be little deserving of notice. It is supposed that the sort mentioned in the Transactions of the Horticultural Society under the name of the Cowdray White, is a rather large kind.

Ripens in August and September, and is remarkable for its fine, rich flavour and abundant juice.

This variety is not noticed by Miller.

Leaves broad, crenated, with reniform glands.

Flowers large.

Fruit middle-sized, roundish, very pale yellowish green, becoming almost white in the shade, and slightly tinged with red next the sun. Flesh tender and juicy, with a fine vinous flavour. Stone rather small, adhering to the flesh.

THE WHITE NECTARINE.

White. Forsyth's Treatise, ed. 2. p. 70. G. Lindley in Hort. Trans. vol. v. p. 248. Thor. Sim. Kent Cat. no. 71.
Old White and New White, of the Nurseries.
White or Teacher's. Hooker's Pomona Lond. 30.
Brugnon blanc musqué. Mayer Pom. Franc. 2. p. 334. t. 18. f. 10.
Nectarine blanche de Walcourtelle, according to Mayer.

It is probable that there is no difference between the various kinds of White Nectarine now in cultivation; at least the differences, if they exist, are so unimportant as to be little deserving of notice. It is supposed that the sort mentioned in the Transactions of the Horticultural Society under the name of the Cowdray White, is a rather large kind.

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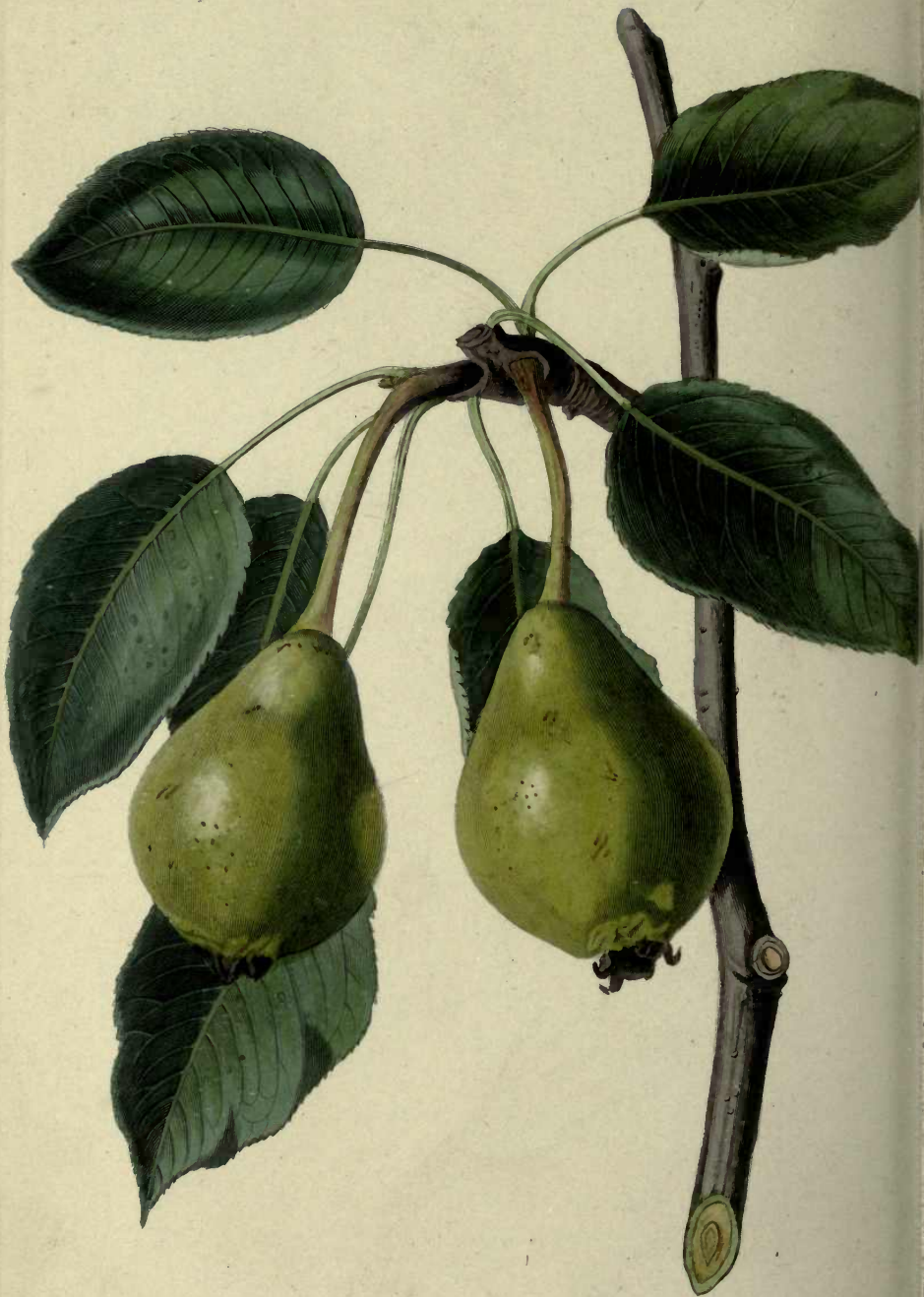


Mr. Withers del.t. Pub.d by J. Ridgway 167 Piccadilly Sep.t 1.st 1824. J. Wilson sc.

THE LONG-STALKED BLANQUET PEAR.

Blanquet à longue queue. *Duhamel, Traité des Arbres Fruitiers, vol. ii. p.* 131. *t.* 6. *B. Noisette, Jardin Fruitier, tab.* 27. *Hort. Soc. Fruit Cat. no.* 131.

A good early Pear, a great bearer, very sweet, crisp, and juicy, and not rotting so quickly as most of the Pears of the same season.

It is one of the first that ripen, being in perfection from the 20th to the 30th of July. Compared with others of the same season, it has high merit, although it certainly does not possess qualities comparable with those of the rich varieties peculiar to the end of the season.

The French find great difficulty in distinguishing the different kinds of Blanquet, which is not to be wondered at, if we consider the very slight differences that, according to their own account, exist between them. They are the same in quality, and one is quite sufficient for any Garden to possess.

Wood strong, reddish brown, a little silvery on the lower ends. Buds middle-sized, lying close to the wood.

Leaves small, on very long stalks, finely toothed.

Flowers broad, with flat roundish petals, sometimes rather pink.

Fruit small, growing in clusters, inversely egg-shaped. Skin deep clear green; in France acquiring a sort of pearly lustre, which it never has here. Flesh tender, crisp, juicy, sweet, and excellent.

Our drawing was made in the Garden of the Horticultural Society.

Pubd by J. Ridgway 169 Piccadilly Sept. 1826.

THE BELLE DE CHOISY CHERRY.

Belle de Choisy. *Noisette, Jard. Fruit. vol.* 2. *p.* 21. *pl.* 7. *Hort. Soc. Fruit Cat. p.* 23. *Bon Jard.* 1828, *p.* 315.

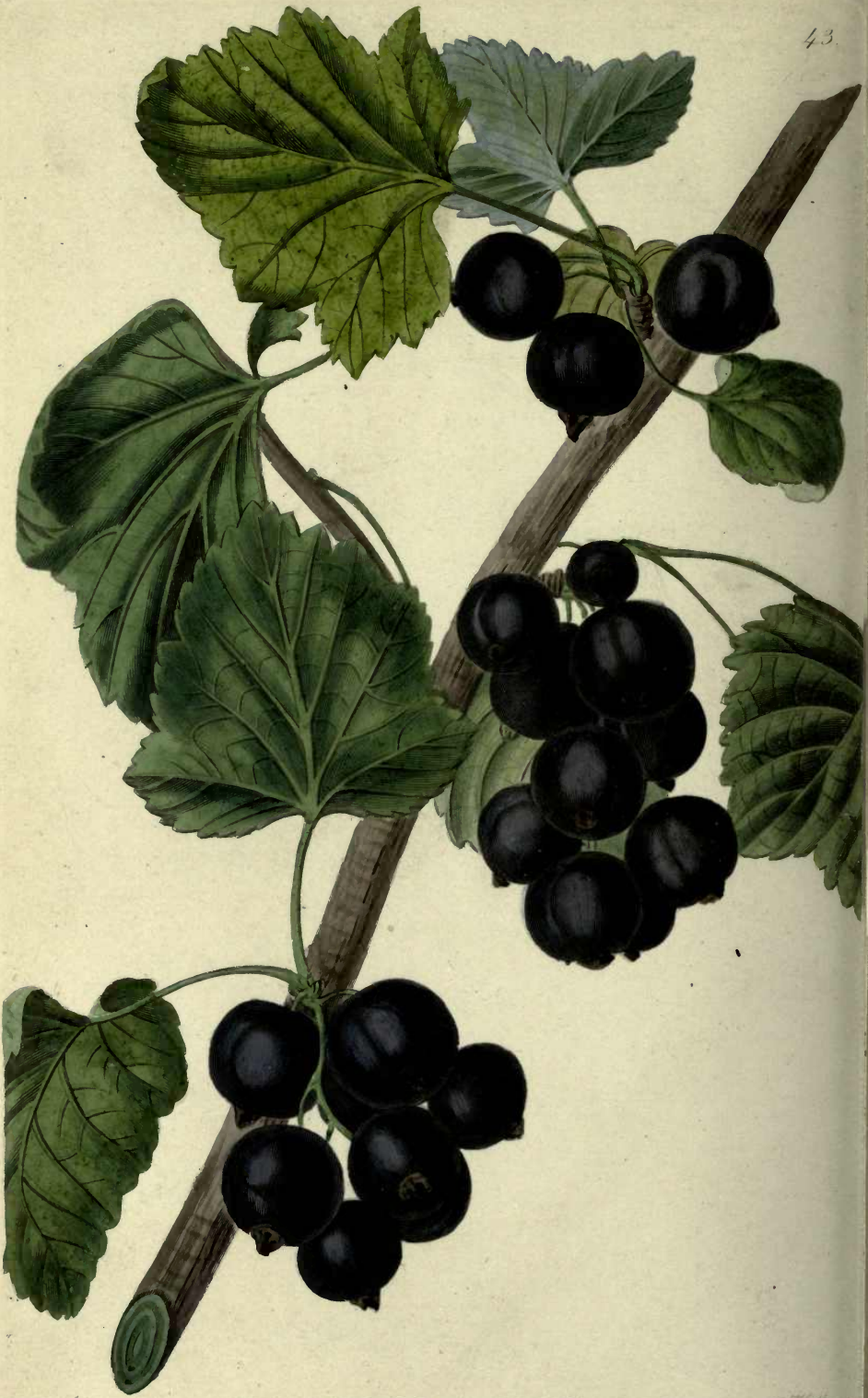
This is a Cherry of French origin, and was received into the Garden of the Horticultural Society, where our drawing was made, from M. Noisette, of Paris, who has described it in his Jardin Fruitier. It is also known in France as the Cerise de la Palembre and Cerise Doucette. It is said to have been raised at Choisy, near Paris, about the year 1760.

It has sufficient merit to induce us to recommend it as deserving cultivation in this country, being hardy, and bearing well as a standard. We know no other Cherry of a similar character which is equally sweet.

The general habit of the tree has a strong resemblance to that of the May-Duke Cherry; but the branches are rather more spreading, and the leaves are more evenly serrated.

Flowers large; petals roundish, concave; stamens strong, shorter than the styles.

Fruit middle-sized, roundish, depressed at the apex. Skin transparent, red, mottled with amber colour, especially on the shaded side. Flesh amber-coloured, tender and sweet. Stone middle-sized, round.



Mrs. Withers del. Pub. by J. Ridgway 169 Piccadilly Sept. 1. 1828. J. Walter sc.

THE BLACK NAPLES CURRANT.

Black Naples. *Hort. Soc. Fruit Cat. p.* 187.

This very good variety of the Black Currant is cultivated in the Garden of the Horticultural Society, where our drawing was made, and is there considered the best of the class. It appears in the catalogues of the principal Scotch Nurseries, and seems to be most known in the northern parts of the kingdom, where it probably originated.

Its superiority consists, not only in the larger size of the fruit, but in the clusters being more numerous on the bushes, as well as in each cluster bearing a greater number of berries.

The Bush spreads but little, its habit being rather upright.

The Leaves and Blossoms are produced earlier than those of other varieties; but the Fruit ripens later: its flavour is similar to that of the other cultivated Black Currants.

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Mrs Withers del. Pubd by J. Ridgway 169 Piccadilly Sept 1828. J. Wells sc.

THE BLACK TARTARIAN CHERRY.

Black Tartarian Cherry. *Hort. Soc. Fruit Cat. p.* 21.
Black Circassian Cherry. *Hooker's Pom. Lond. fol.* 41.
Fraser's Black Tartarian.. }
Fraser's Black Heart..... }
Ronalds' Black Heart.... } *of various Gardens.*
Superb Circassian..... }
Black Russian..... }

This Cherry is generally considered to have been brought into this country by the late Mr. John Fraser, from Russia. In the account given of it in the Pomona Londinensis, it is stated to have been introduced from Circassia, by Mr. Hugh Ronalds, of Brentford, in 1794. We have also heard it said that it originated in Spain, whence it was transmitted to the Russian Gardens, and through them into England.

It is a Cherry of great excellence, bearing well as a standard, but doing best on an east or west wall, on which its branches are usually loaded with a profusion of rich and handsome fruit. It has received in our Gardens a variety of names, of which those given here as synonyms are only a portion; but those which are omitted are readily referable to some of the above.

Wood vigorous. Branches spreading, the bark of the young shoots light-coloured and spotted.

Leaves large, pendulous, waved on the margin, evenly serrated, deep green; veins prominent beneath.

Flowers large; petals roundish oval, concave, and imbricating; stamens shorter than the styles.

Fruit large, heart-shaped, with an uneven surface, and of a shining purplish black colour. Flesh purplish, juicy and rich. Stone middle-sized, roundish ovate.

The drawing was made in the Garden of the Horticultural Society.

Mrs Withers del. Pub by J. Ridgway 169 Piccadilly Sept. 1. 1828. J. Watts

THE LATE DUKE CHERRY.

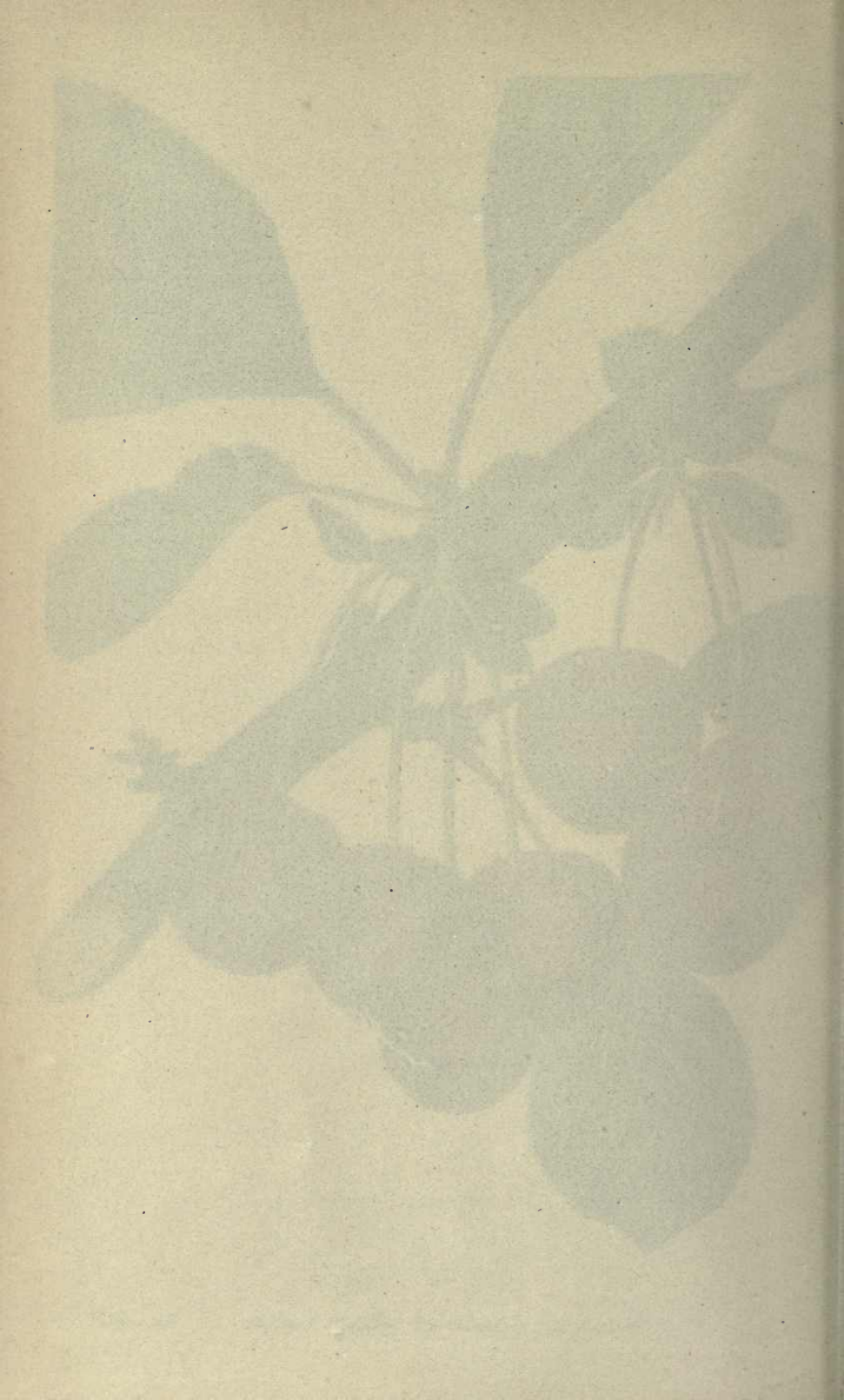
From a specimen, from Mr. [illegible]

Though this Cherry is only known to us through the French gardeners, yet its name is evidence of its English origin. We have not, however, been able to discover it in cultivation in any of our gardens, except that of the Horticultural Society, where the drawing was made, in the present year, from fruit produced on a tree received from M. Vilmorin of Paris.

One of writers of authority, Bowden and Hill, mention a Late May Duke, or Late Duke Cherry, which is probably the one before us, but differs in some respects. Though now it is found in the nurseries, it is certainly more applied to trees of an inferior description than the original May Duke. We have, perhaps, rightly given the name of Late Duke to the present variety, it being perfectly hardy.

The fruit trees of a moderate size, are independently of the value from the period of its maturity, of considerable excellence, on account of its appearance, size, flavor, and productiveness.

The leaves are of a moderate growth, but more spreading than those of the May Duke Cherry, and the leaves are larger.



THE LATE DUKE CHERRY.

Cerise Angloise tardive. *Hort. Soc. Fruit Cat. p.* 22.

Though this Cherry is only known to us through the French gardeners, yet its name is evidence of its English origin. We have not, however, been able to discover it in cultivation in any of our own gardens, except that of the Horticultural Society, where the drawing was made, in the present year, from fruit produced on a tree received from M. Vilmorin of Paris.

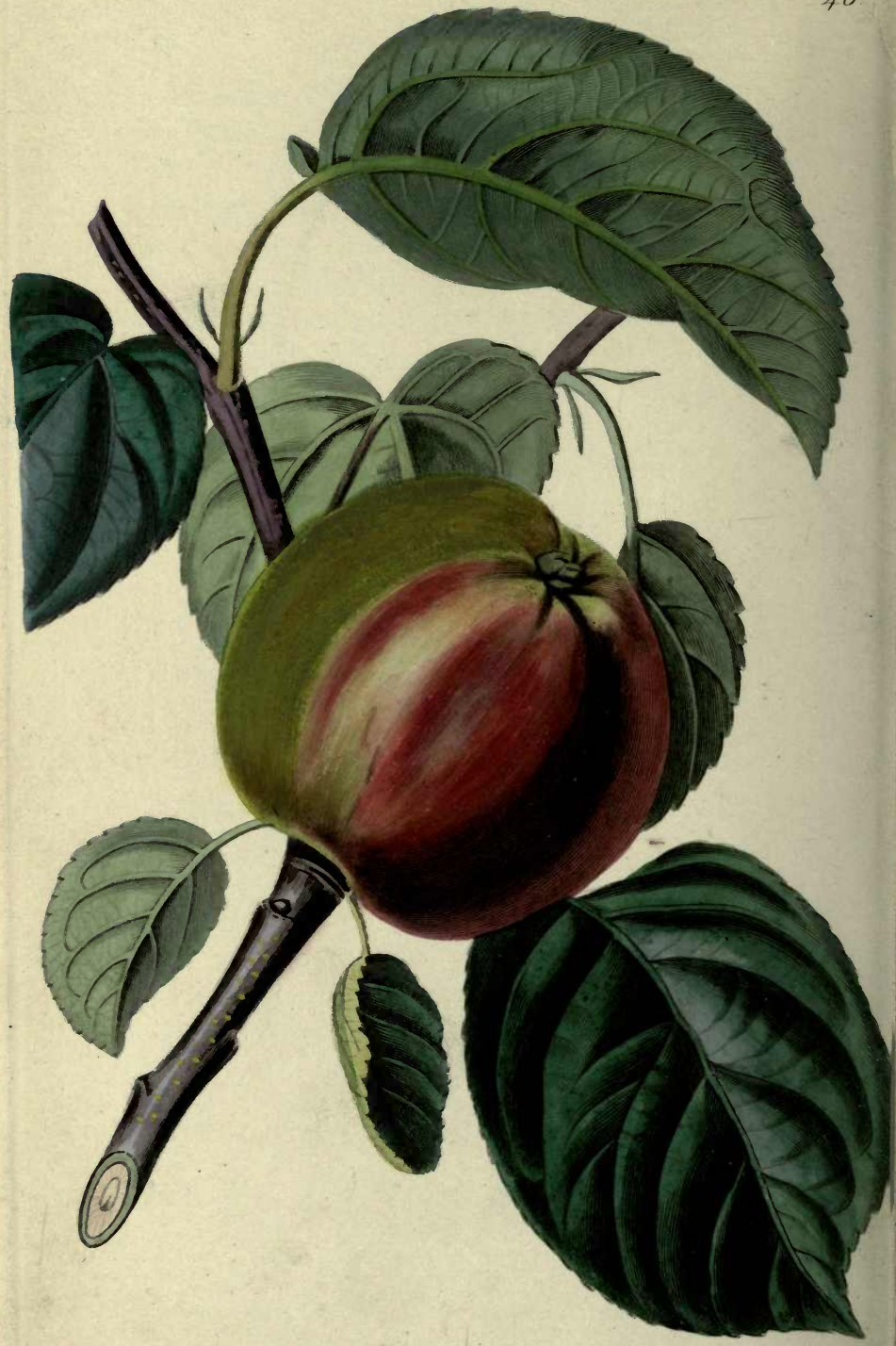
Our old writers of authority, Switzer and Hill, mention a Late May Duke, or Late Duke Cherry, which is probably the one before us; but these names, although now to be found in the nurseries, are certainly there applied to trees in no respect different from the original May Duke. We have consequently given the name of Late Duke to the present variety, as being perfectly appropriate.

The fruit ripens on a standard, in August; and, independently of its value from the period of its maturity, is of considerable excellence, on account of its appearance, size, flavour, and productiveness.

The Branches are of vigorous growth, but more spreading than those of the May Duke Cherry, and the leaves are larger.

Flowers large, and resembling those of the May Duke, but opening later.

Fruit large, the size of a May Duke, bluntly heart-shaped, somewhat compressed, with a shallow depression on one side. Skin a rich shining red. Flesh tender, juicy, amber-coloured, and rich, of the same quality as a May Duke. Stone rather large, roundish-ovate, compressed.



Mrs Withers del. Pub by J. Ridgway 169 Piccadilly Sept. 1. 1828. J. Walter sc.

THE EARLY RED MARGARET APPLE.

The Margaret Apple. *Langley's Pomona, t.* 74, *f.* 1.
Early Red Margaret. *Hort. Soc. Fruit Cat. p.* 129.
Early Margaret.....
Red Juneating.....
Early Striped Juneating....
} *of various Gardens.*
Eve Apple, *of the Irish Gardens.*
Margaretha Apfel.....
Rother Jacobs Apfel.....
} *of the Germans.*

This excellent summer Apple is one of the oldest varieties with which we are acquainted. It is the earliest, or nearly so, of all the summer fruit, and beyond comparison the best. From this country it has found its way into the German and French gardens, in which it is as much esteemed as in our own.

It should be eaten fresh from the tree, to be tasted in perfection; but will keep several days without being materially injured.

Wood rather strong, gray, and woolly at the upper end; at the lower, sprinkled with well-marked whitish spots.

Leaves rather large, thick, cordate at the base, with particularly large leafy stipulæ.

Flowers in large dense clusters, cream-coloured, slightly tinged with red.

Fruit middle-sized, roundish oblong, rather angular, tapering a little to the eye. Stalk short, thick. Eye contracted, plaited. Skin greenish yellow, richly and closely streaked with deep red. Flesh white, juicy, breaking, subacid, very rich and agreeable, without any perfume or spicy flavour.

M.T. Wilkins del. Pub. by J. Sidgwey 169. Piccadilly Jul 1

THE OLD PINK, OR CAROLINA STRAWBERRY

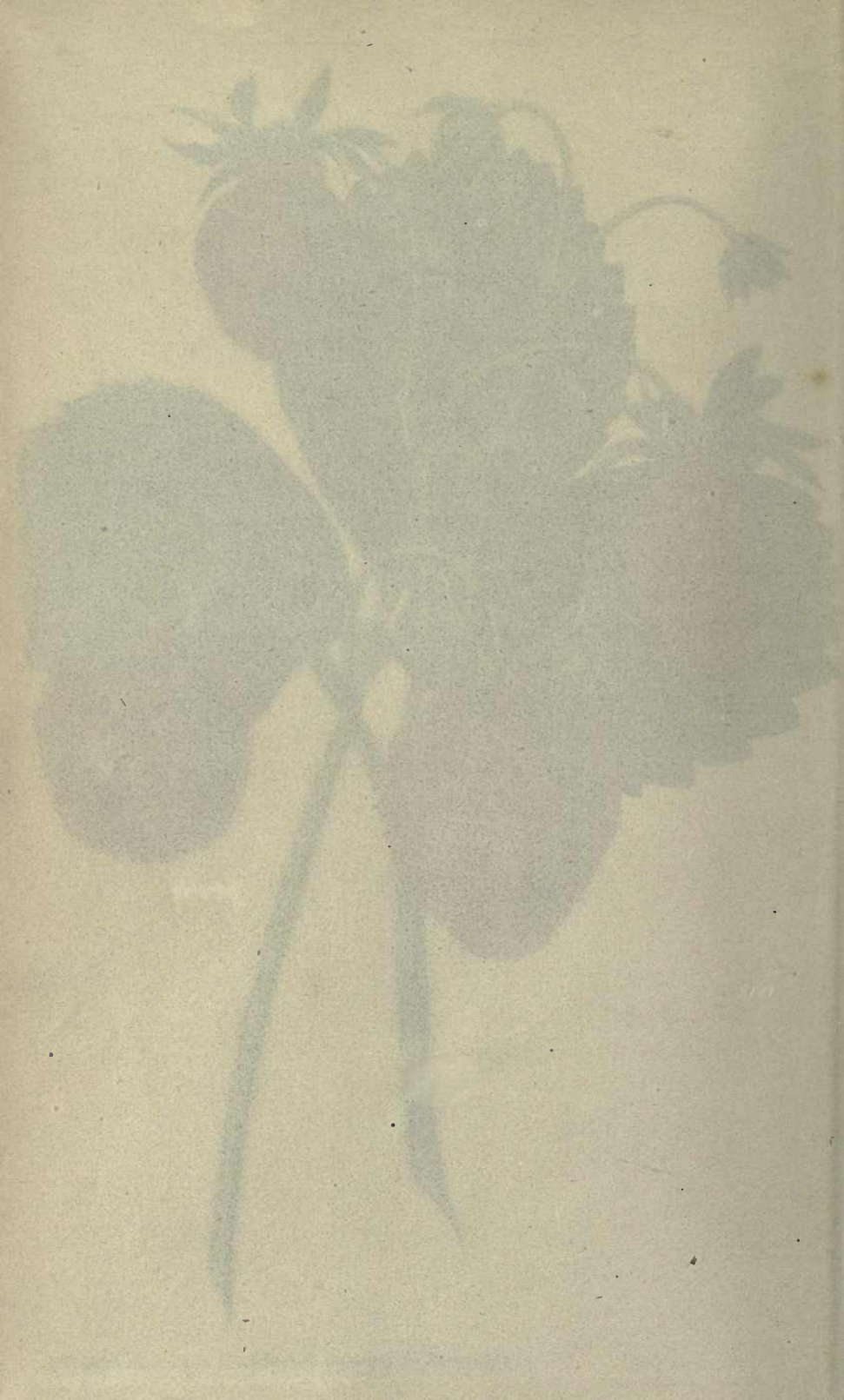
Old Pink, or Carolina. Flow. Sep. June, ripe. Berr. Ob. Fruit Cone, p. 3.

No fewer than twenty-one synonymes are given to this variety in the catalogue of the fruits cultivated in the Garden of the Horticultural Society, but some of them are easily referable to its proper name, and others rather indicated a private origin, where its history was unknown, or were adopted by cultivators desirous of assuming credit for the possession of it as a novelty. The publication referred to having nearly dispelled this nuisance of nomenclature, it is not thought worth while to perpetuate the recollection of it by repeating the synonymes here.

The drawing was made in the Garden of the Horticultural Society.

It is very generally cultivated, and is found in many gardens of our vicinity. Its origin is unknown, but is certainly British, for it is not found in the gardens of France, and is not the Fraise Amiral of the writers. Nor does country, as has been sometimes supposed.

Its merit and value are universally admitted; and amidst the diversity of opinions which must exist as to which is the best Strawberry known, there



THE OLD PINE, OR CAROLINA STAWBERRY.

Old Pine, or Carolina. *Hort. Soc. Trans. vol. vi. p.* 195. *Hort. Soc. Fruit Cat. p.* 57.

No fewer than twenty-one synonymes are given to this variety in the catalogue of the fruits cultivated in the Garden of the Horticultural Society; but some of them are easily referable to its proper name, and others either originated in private gardens, where its history was unknown, or were applied by cultivators desirous of assuming credit for the possession of it as a novelty. The publication referred to having nearly dispelled this confusion of nomenclature, it is not thought worth while to perpetuate the recollection of it by repeating the synonymes here.

The drawing was made in the Garden of the Horticultural Society.

It is very generally cultivated, and is found in many gardens of old standing; its origin is unknown, but is certainly British, for it is not found in the gardens of France, and is not the Fraisier Ananas of the writers of that country, as has been sometimes supposed.

Its merit and value are universally admitted; and amidst the diversity of opinions which must exist as to which is the best Strawberry known, there

can be no doubt that the Old Pine will always receive the greatest number of suffrages to its superiority.

In many situations it bears abundantly, in most well, and continues to produce on old beds for several years. It forces well under strong heat.

Leaves very deep green. Footstalks long and upright. Leaflets small, roundish, with rounded serratures, upper surface nearly smooth.

Scapes shorter than the footstalks, upright, stiff, with long branching peduncles.

Calyx large, spreading. Petals large, much imbricated. Stamens moderately long. Anthers perfect.

Fruit large, ovate-conical, sometimes cock's-combed, of a rich bright scarlet. Grains slightly embedded. Flesh pale scarlet, rich and juicy, with a very grateful flavour.

THE BRUNSWICK FIG.

Brunswick. *Hort. Soc. Fruit Cat. p.* 49.
Madonna. *Miller's Dict. ed.* 8, *no.* 9. *Forsyth's Treatise, ed.* 5. *no.* 10.
Hanover *of some Gardens.*

This is one of the most useful of the hardy Figs. In a south-eastern corner, trained against a wall, it ripens by the middle of August, in even unfavourable seasons. In an ordinary summer, in the neighbourhood of London, it begins to mature by the beginning of that month. Notwithstanding these qualities, it is not much recommended in works upon gardening, in which it is frequently described as a coarse variety. If by this term is meant that it is unusually large, the epithet coarse is well applied, as it is, perhaps, the largest Purple Fig we have; but if the expression is intended to refer to its quality, nothing can be more unjust, its flavour being rich and excellent in the extreme.

Upon the whole, this may be safely taken as the most useful variety that can be selected for a small garden.

The name of Brunswick is retained in preference to that of Madonna, because it is now the better known of the two.

Leaves very deeply five-lobed, the lobes narrow, and of nearly equal width.

Fruit very large, obovate, fleshy, with an unusually oblique apex. Eye rather depressed. Stalk short and thick. Skin pale green on the shaded side, with a tinge of yellow; next the sun dull brownish-red, sprinkled with small pale brown specks. Flesh pinkish in the interior, nearly white towards the skin, but chiefly semi-transparent reddish-brown, extremely rich, sweet, and high-flavoured.

Wm. Withers del. Pub. by J. Kearsley 169 Piccadilly Oct 1. 1792.

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TO

THE FIRST VOLUME.

The names in Roman letters are those adopted in this Work; the names in Italics are synonyms.

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LONDON:
J. MOYES, TOOK'S COURT, CHANCERY LANE.